

bocelli

FAMILY WINES



SANGIOVESE DI TOSCANA IGT

GRAPE VARIETIES: 100% Sangiovese

ALCOHOL: 13% by volume

ACIDITY: 5.2 grams per liter

RESIDUAL SUGAR: 3.5 grams per liter

MATURATION: 33% aged in French oak for 4 months.

VINE TRAINING: Spurred Cordon

VINE YIELD: 1.2-1.5 bottles per plant (Avg. 1,300 g.)

SOIL: River stones and chunks of quartz

VINEYARD LOCATION: Morellino, Tuscany

WINE TYPE: Lush, fruity, un-oaked red wine.

TASTING NOTES: Made from Tuscany's noble varietal, the Bocelli family's passion and expertise are on full display in this bright, lush, and appealing Sangiovese. Using a long tradition called "governo all Toscana" a small percentage of the grapes are "raisined" to produce wonderful concentration and aromatics in the wine. With grapes hand-harvested in Morellino, the fruit is deliciously ripe and smoky, with dark chocolate, morello cherry, and herbal notes. Medium bodied with a pleasant touch of roundness on the palate, Bocelli Sangiovese is perfect with dinner or all by itself.

FOOD PAIRING: Penne with fresh tomatoes and basil, steak, and Parmesean cheese.

Wherever in the world Andrea Bocelli's music takes him, he always looks forward to opening a bottle of his family's wine, and taking in the aromas of home. For four generations, the Bocelli family has been making classic wines on their Tuscan estate.

"Please join us in celebrating the things that truly make a good life: food, friends, *la famiglia* – and of course, fantastic wine."

– Alberto and Andrea Bocelli

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