

bocelli

FAMILY WINES



PINOT GRIGIO IGT

GRAPE VARIETIES: 100% Pinot Grigio

ALCOHOL: 12% by volume

ACIDITY: 6.2 grams per liter

RESIDUAL SUGAR: 4 grams per liter

MATURATION: 2 months in bottle

VINE TRAINING: Guyot

VINE YIELD: One bottle per plant.

SOIL: Calcareous Clay.

VINEYARD LOCATION: Veneto

WINE TYPE: Crisp, complex, white wine.

TASTING NOTES: Andrea Bocelli loves his white wines, and it shows in their delightfully crisp, complex Pinot Grigio. Grown in the green hills of the Colli Euganei in Veneto, the vines are thick and knotty, averaging about 15 years old, and yielding just enough grapes to make only one bottle of wine per plant. One bottle! With aromas of fresh Meyer lemon, mint, white flowers and sea salt, this wine is zesty, delicious, and made with integrity.

FOOD PAIRING: Perfect with saffron risotto with mushrooms, salt-brined chicken breast, savory antipasti.

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.

"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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