



Winemaker: Alberto Bocelli
Generation: 7th



1831 Sparkling Brut Rose

Andrea Bocelli's family has been making wine since the early 1700's, and began selling it locally in 1831. Thus, the Bocelli 1831 line honors their proud history, and in this case, celebrates in style with bubbles! Their Sparkling Brut Rose is a luxurious experience, with heady and vibrant aromas promoted by a full 4 months on the lees. The elegant pink hues are highlighted by flecks of silver perlage, with strawberries, citrus, and a touch of river salt on the nose. This is a truly exceptional wine in the tradition of a first-rate Franciacorta.

WINEMAKER BIOGRAPHY

While both Alberto and Andrea enjoy successful careers outside of wine, neither has forgotten their rootstock, and their historic farm near Volterra remains a wellspring of family pride and inspiration. Since 1831, generations of Bocelli's have left their fingerprints on bottles, and these two brothers have elevated wine to an art form.

ENOLOGIST

Paolo Caciorgna

TASTING NOTES

- Color** A light pink hue with persistent perlage
Nose Rose petals, red berries, and warm citrus
Palate Fragrant notes of strawberries and red berries with a refreshing acidity
Finish Fun, persistent, and refreshing



VINEYARD & VINIFICATION

Vineyard Location	Colli Euganei DOC, Veneto
Vineyard Size	98 ha
Varietals List	40% Chardonnay 60% Pinot Noir
Farming Practices	Grapes hand-harvested and dry-farmed; no pesticides or chemicals used
Elevation	250 m
Soils	Calcareous clay
Maturation Summary	Bottled for 3 months
Alcohol	12.0 %
Acidity	6.2 g/liter
Residual Sugar	13.5 g/liter
Annual Production	30,000 bottles



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REGION

VENETO

Home to the iconic cities of Venice and Verona, Veneto is also Italy's second most prolific region in terms of wine production. Whites like Pinot Grigio and Prosecco, in particular, are made en masse in the lowlands proximate to the Adriatic. Beyond this, however, Veneto is also home to world-class estates and wines that couldn't be made anywhere else (not least of all the renowned Amarone della Valpolicella). From coastal flatlands to subalpine hills, a vast diversity of microclimates gives this wine region a unique edge. There are an impressive 28 DOCs and 14 DOCGs, with Prosecco, Pinot Grigio, Soave, and the red wines of Valpolicella all calling the Veneto home.

Beginning on the edge of Lake Garda, this NE region has 7 provinces: Belluno, Treviso, Venezia, Verona, Vicenza, Padova and Rovigo. Its northern boundary is protected from harsh weather conditions by the Dolomites, and cooler conditions in the north are well-suited to white varietals like Garganega (the main grape in Soave). In contrast, the warmer Adriatic coastal plains and river valleys near Lake Garda are where the renowned Valpolicella, Amarone, and Bardolino reds are produced.

It is believed that Veneto is one of the oldest wine-producing regions in the world, dating back to the bronze age. Its main port, Venice, has long served as a point of entry for new varietals, and departure for its products. Italy's very first school for oenology was founded in Conegliano in 1885, and today Europe's most important wine fair, VinItaly - with a draw of some 200,000 people - takes place each spring in Verona.

COLLI EUGANEI DOC

While many of the Veneto's low-lying DOCs have terroirs based on either alluvial soils or the carbonates of an ancient sea bed, the Colli Euganei (Euganean Hills) are volcanic, rising up from the Venetian plain just SW of Padova. Their soft, green slopes, therefore, have trace elements not found anywhere else near Venice. Along with the extra bit of altitude, this helps define the area's fresh, clean, mineral-driven style. Colli Euganei has a Mediterranean climate, meaning warm and dry summers overall, followed by mild, wet winters. As with other hilly areas found in Italy's north (ie Piedmont's Langhe district) southern-facing slopes are often considered ideal for red varieties in particular.

Established in 1969, Colli Euganei is a relatively small designation that touches 17 villages in the province of Padova. The DOC underwent one major change in 2010, when its local star, Fior d'Arancio (a unique sub-clone of Moscato Giallo), was awarded its own DOCG. While this (often sweet) wine remains the area's primary claim to fame, there are 2 dozen additional wines permitted, including both frizzante- and spumante-style wines. Reds, which can be leaner and earthier than their lower-altitude cousins, often incorporate Cabernet Franc, Cabernet Sauvignon, and Merlot (which all have a long history in the Veneto). Beyond Riservas, there are no aging requirements for the wines of this DOC.



BOCELLI FAMILY WINES

Visiting the historic Bocelli estate for the first time, one can't help but be struck by the pastoral beauty of the farm itself, and also by the humble, countryside origins of a talent now famous across the globe. Located in Lajatico, a quintessential Tuscan town near Volterra, the family's 20 hectares of vineyards sit perched on a ridge between two wide, meandering rivers and are surrounded by medieval forests. A short walk down the road is the Officine Bocelli, the sleek wine bar designed by Alberto Bocelli that also doubles as an art museum. And on the far side of the village, the windswept Teatro di Silenzio (the Theatre of Silence) waits on its ancient hillside for the single day each summer when Andrea returns to perform in his hometown.

For almost 200 years, the Bocelli's have crafted classic Italian wines on their small single estate. Beginning in the 18th century, they were mere sharecroppers on the property of the noble Corsini family. On March 21, 1831, however, Gaspero Bocelli used all his savings to liberate himself and became a landowner. Acquiring the small Poggioncino parcel for the sum of 1000 scudi, he began growing Sangiovese. 7 generations later, Alberto and Andrea Bocelli have revolutionized the cellar, transforming their family farm into a world-class winery that blends the past and present. Needless to say, the two brothers have embarked on various other paths over the years. Alberto earned his degree in architecture, and Andrea studied in law prior to his career as a world-renowned tenor. Over time, however, the estate has remained a center of gravity for both and, Renaissance men to the core, they have struck upon the perfect balance of art and science with their creations.

Beginning in 2010, the Bocelli's also began making wines in close concert with a small group of friends to produce a broader array of everyday offerings (Bocelli Family Wines collection). For instance, the family has partnered with a collective of small, organic farmers in Scansano (southern Tuscany), where the Sangiovese is famous for its expressions of wild, dark cherry. Also, in the northeast Veneto, Alberto and Andrea have teamed up with Salvatore Lovo to create their pitch-perfect Prosecco and Pinot Grigio. True to form, these non-estate vineyard sites remain hand-harvested and earth-friendly, and average just one bottle per plant.