



Winemaker: Alberto Bocelli
Generation: 7th



Operetta Pinot Grigio delle Venezie DOC

Bocelli 'Operetta' Pinot Grigio is named in honor of the whimsical musical fables loved by Andrea Bocelli and his family. This delightfully crisp, complex DOC is grown in the green hills of Colli Euganei in the Veneto, where the vines are old, knotty and expressive. They grow just enough grapes to make about one bottle of wine per plant, a remarkably low yield that produces intense, integrated flavors. With an array of fresh Meyer lemon, mint, white flowers and sea salt, this higher altitude white is zesty and delicious.

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 artform.

ENOLOGIST

Paolo Caciorgna

TASTING NOTES

- Color** Light straw
- Nose** Layers of lemon, peach blossom, and pear
- Palate** A crisp, bright texture and medium acidity
- Finish** Mouth coating, satisfying, medium+ finish



VINEYARD & VINIFICATION

Vineyard Location	Delle Venezie DOC, Veneto
Vineyard Size	98 ha
Varietals List	100% Pinot Grigio
Farming Practices	Grapes hand-harvested and dry-farmed; no pesticides or chemicals used
Elevation	250 m
Soils	Calcareous clay
Maturation Summary	Bottled for 1-2 months
Alcohol	12.0 %
Acidity	6.2 g/liter
Residual Sugar	4 g/liter
Annual Production	96,000 bottles



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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 home town.

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.

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.

DELLE VENEZIE DOC

Best known for its proliferation of crisp Pinot Grigio, this sizeable DOC was created in 2017 and shares the same geographical boundaries as the Trevenezie IGT. While the area under vine exceeds 27,000 hectares (67,000 acres), the list of grape varieties is shorter for the DOC proper. Yields per hectare are also about 20% lower than are permitted in the IGT. To clarify, the name 'Venezie' does not refer to Venice, the historic city in Veneto. Instead, the 'Tre Venezie' cited are Venezia Euganea, Venezia Giulia and Venezia Tridentina. These are the original, historic names of Veneto, Friuli-Venezia Giulia and Trentino-Alto Adige. Ergo, a wine from the Delle Venezie DOC may be produced anywhere in the regions of Veneto and Friuli-Venezia Giulia or in the province of Trentino. Note, however, that this region does not include Alto-Adige (Südtirol).

Amazingly, almost 7 in every 10 bottles of Delle Venezie wine contain Pinot Grigio. In addition, some 20 smaller DOCs within the zone also produce the popular white wine. Legally, a Pinot Grigio delle Venezie may include up to 15% of other permitted white varieties (including Chardonnay, Friulano, and Verduzzo), with no aging requirements and a minimum alcohol level of 11%. While varied, the overall cool, northern climate is heavily influenced by the Alps, whose chilly evening breezes help maintain freshness, bright acidity, and aromatics in the wines.