



Winemaker: Alberto Bocelli
Generation: 7th



Pinot Grigio KEG

Andrea Bocelli loves his white wines. When looking for a Pinot Grigio he knew and his brother and winemaker Alberto knew they wanted to partner with acclaimed winemaker and family friend Salvatore Lovo. The two families have partnered to craft this delightfully crisp, complex Pinot Grigio. The Lovo vineyard is located on the hillsides of the Colli Euganei region of 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. With aromas of fresh Meyer lemon, mint, white flowers and sea salt, this wine is crisp, 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 A light straw color

Nose Aromas of lemon, peach blossom, and pear

Palate A crisp, bright texture and medium acidity with flavors of pear, and grapefruit.



VINEYARD & VINIFICATION

Vineyard Location Veneto

Vineyard Size 98 ha

Varietals List 100% Pinot Grigio

Farming Practices All the grapes are hand-harvested and the vineyards are farmed without irrigation and no pesticides or chemicals.

Elevation 250 m

Soils Calcareous Clay

Maturation Summary In barrels for months and bottled for Short maceration of 12 hours before pressing. Gentle pressing. Fermenting in tanks. 1-2 months on its own lees before bottling months

Alcohol 12.0 %

Acidity 6.2 g/liter

Residual Sugar 4 g/liter



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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 varieties 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 varieties, 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.



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 Silencio (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.