



Winemaker: Alberto Bocelli  
Generation: 7th



## Prosecco DOC 187ml

This sparkler is part of a collaboration between Andrea and Alberto Bocelli and Salvatore Lovo of Lovo winery. Salvatore owns a fantastic award winning vineyard in the heart of the Veneto. This 98 hectares hillside vineyards is sheltered by the Dolomites to the north and subdued by the Adriatic Sea to the south. It is a perfect terroir for the Glera grapes that produce this wine.

In 2011, the Bocelli Family, for the very first time expanded its production through partnerships with other exceptional wine growers, to create an expanded range of Bocelli family wines. The unique and non-traditional label designs creates a strong identity and branding to the Bocelli Family, which was first seen on the original wine labels produced by Andrea and Alberto's grandfather, Alcide in the 1950's, and reflects on the vision on the original wines created and the on-going heritage of the wine collection today.

### 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.

### TASTING NOTES

Paolo Caciorgna

**Color** A light straw color

**Nose** Subtle flower and fruit aromas

**Palate** A light peachy softness with some minerality and perfect perlage.



### VINEYARD & VINIFICATION

<b>Vineyard Location</b>	Prosecco DOC, Veneto
<b>Vineyard Size</b>	98 hectares ha
<b>Varietals List</b>	100% Glera
<b>Farming Practices</b>	All the grapes are hand-harvested and the vineyards are farmed without irrigation and no pesticides or chemicals.
<b>Elevation</b>	250 m
<b>Soils</b>	Moraine: boulders, gravel, sand and clay.
<b>Maturation Summary</b>	In barrels for months and bottled for 1 month in bottle and 45 days in "autoclave" months
<b>Alcohol</b>	12.0 %
<b>Acidity</b>	6 g/liter
<b>Residual Sugar</b>	16 g/liter
<b>Annual Production</b>	25 bottles





## 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.

## 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.

### PROSECCO DOC

Like the Trevenezie designation, the Prosecco DOC transcends regional borders, in this case including a large swath of (central and NE) Veneto along with the whole of Friuli-Venezia Giulia. Named after the village of Prosecco outside Trieste, today Prosecco DOCs can come from 9 different provinces across the 2 different regions. (Gorizia, Pordenone, Trieste, and Udine in Friuli, or Belluno, Padua, Treviso, Venice, and Vicenza in the Veneto.) Across the board, wines must be made using at least 85% Glera - the grape also informally known as Prosecco - with grapes such as Chardonnay, Pinot Bianco and Pinot Grigio also permitted. These additions, along with specific terroir, can certainly change the character of Prosecco, but generally speaking one can expect notes of crisp apple and pear, along with jasmine and acacia blossoms on both nose and palate. With riper fruit, peach and melon also sometimes enter the equation. Aromatics are enhanced by the (largely) cool, subalpine climate, soils rich in calcium carbonates, and also by vine training techniques; pruning with the Guyot system (or double-arched cane), for example, can also help in the production of aromatic fruit.

With the establishment of the DOC in 2009, the guidelines for making Prosecco finally firmed up after decades of IGT fluidity. Yields were officially lowered, leading to a rise in quality, along with an increased focus on terroir. Today, the appellation is actually smaller than Champagne in terms of hectares (23,000 vs. 34,000), although it produces 20-25% more wine. (In recent years, the Prosecco DOC has exceeded 450 million bottles.) Sparkling and semi-sparkling wines account for an amazing 99% of the zone's total production, with still wines eking out an existence at just 1%!