



Winemaker: Alberto Bocelli
Generation: 7th



Terre di Sandro

From the family estate of opera singer Andrea Bocelli and his brother, Alberto, comes their flagship Sangiovese. With bold tannins and layers of tart cherry, sweet black currant, and violets, this terroir-driven wine is named Terre di Sandro which translates to “Earth of Sandro” (Alberto and Andrea’s father). Made from older vines and aged for 18 months in French barriques, it possesses a heft and an elegance similar to (dare we say it?) Brunello di Montalcino.

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 Dark red

Nose Aromas of dark cherries and blackcurrants

Palate Full-bodied, with black fruits and tobacco spice

Finish Satisfying, fun, and lingering



VINEYARD & VINIFICATION

Vineyard Location Toscana IGT, Tuscany

Vineyard Size 20 ha

Varietals List 100% Sangiovese

Farming Practices Grapes hand-harvested and dry-farmed; no pesticides or chemicals used

Elevation 250 m

Soils Medio impasto (clay)

Maturation Summary In French oak barrels for 18 months, in Steel 8 months and bottled 12 months

In Steel 8 months

Alcohol 12.5 %

Acidity 5 g/liter

Annual Production 7,800 bottles



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REGION

TUSCANY

One of the most recognizable regions in the world, Tuscany has an enological history dating back to the era of the Etruscans. Like Piedmont, Tuscany's daily life is interwoven with its food and wine... In sum, vino is a daily facet of the Tuscan lifestyle. With winding roads, sculpted cypresses, and romantic hilltop towns, Tuscany's beauty is legendary, and for many, Florence - once the epicenter of the Renaissance - provides a cultural heartbeat. That said, while the rolling hills of Colli Fiorentini help form a baseline in the minds of many Americans, the region is also home to Italy's Apennine mountain range (stretching from north to south), the wild, southern Maremma district, and a gorgeous, rugged coastline. In the end, Tuscany is topographically quite diverse, and wine zones range from warm and coastal to surprisingly high, continental, and cool.

As one of Italy's most prolific and historic wine regions, it's no wonder Tuscany has so many dedicated and regulated wines. There are currently 42 DOC's and 11 DOCG's. The latter include, of course, Chianti, Chianti Classico, Brunello di Montalcino and Vino Nobile, all predicated on the single red grape that dominates Tuscan production: Sangiovese. Roughly two-thirds of the vines in Tuscany are devoted to this noble varietal, which also happens to be Italy's most planted grape overall. Beyond this, winemakers have been increasingly supplementing vineyards with Merlot and Cabernet Sauvignon (both with a 300+ year history in the region). For better or worse, white varieties generally take a distant back seat to the reds, with Trebbiano Toscano being the most widely planted and Vernaccia and Vermentino enjoying more prestige.

TOSCANA IGT

Italy's first, most famous, and most broadly used IGT, this label allows for wines to be made in any village in any of Tuscany's 10 provinces, from Firenze to Grosseto. Likewise, wines can be made in virtually any style, using a long list of varieties, freeing producers from the stiff regulations surrounding DOCs and DOCGs. Its creation revolved around the advent of 'Super Tuscan' and the need for an official tier of wine in between the DOC and Italy's lowly "Vino da Tavola", which doesn't even allow a vintage to be printed on the bottle.

During the late 1960s, around the same time that Italy's DOC system was established, a number of famous producers in southern Tuscany - including the town of Bolgheri - began making expensive, high-quality, modern-style wines, often incorporating Bordeaux varietals. As well-made as they tended to be, these so-called 'Super Tuscan' blends had no historical precedent, and therefore didn't qualify for any of Italy's new appellations. As their wines gained in international acclaim (and price), and with no other recourse than to label their wines 'Vino da Tavola', producers began petitioning the government for another option. Finally, in 1992, the Italian government conjured a new wine classification category: Indicazione Geografica Tipica (IGT). This created a successful middle ground, allowing wines to print their vintage, varietal (as long as the wine contains at least 85%) and region of origin. Beyond this, very few regulations exist to constrain the winemaker. France's version is VDP (Vin de Pays) and the EU as a whole now uses the equivalent IGP category on wine labels.

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.