

# BOCELLI 1831

SELECTION WINES

## BRUNELLO DI MONTALCINO DOCG

### 14% ABV, 750ml

This is a red wine of extraordinary elegance and concentration obtained from a long ageing process. It has a full and ethereal fragrance with hints of chocolate, wild berries, black cherry and vanilla.

### Alberto & Andrea Bocelli say:

The Bocelli Brunello has a complex and austere structure and with further prolonged ageing and integration will reveal all its velvety complexity.



All the grapes for Bocelli Wines are hand-harvested and the vineyards are farmed without irrigation with no pesticides or chemical agents used in them.



VINE

Spurred Cordon  
4.800 - 5.200 vines per hectare



BARREL

42-months in oak  
(tonneaux and 25 hl barrels) and 18-months in the bottle



VARIETALS

100% Sangiovese



MATURATION

Fermentation 50% in temperature controlled stainless steel tanks  
50% in openwood tanks



RESIDUAL SUGAR

1.8 g/l



VINTAGE PRODUCTION

833 cases



ACIDITY

6.0 g/l



FOOD PAIRING

Grilled meat,  
Florentine steak,  
Pastawithgameragout  
and aged cheeses.



### The Estate:

Located near the town of Montalcino, which is 50 km South East of Siena in the Tuscany wine region. The climate is warm and temperate and the winters are rainier than the summers, with average temperatures of 12.4 °C, and average rainfall of 691 mm. The estate covers 15 hectares and the average altitude is 300 - 340 metres above sea level.





## BOCELLI 1831

ESTATE WINES

For nearly three centuries, the Bocelli family has crafted classic Italian wines from their small estate in Lajatico, Tuscany. The winery has old vines (well over 70+ years), and has grown classic Tuscan varieties such as Sangiovese, Canaiolo, Colorino, Malvasia, and Trebbiano, and through careful analysis, determined that their terroir was exceptionally suited for Cabernet Sauvignon. The Cabernet vines were planted 10 years ago, and are now producing exceptional fruit with distinctive elegance and "cool climate" character. The estate's top wines now contain Sangiovese and Cabernet.



## BOCELLI 1831

SPARKLING WINES

The Bocelli 1831 wines are an accolade to the history and the Italian heritage of the Bocelli Family and the vision which started in 1831 when the Bocelli family began making classic Italian wines on their estate in Tuscany. Italian wines to the world. Bocelli 1831 is a catch-all term for Italian style, design, glamour, music, wine, and beauty, and is an expression of our branding, and the products we supply to the world. For Andrea Bocelli, it is an honour to be an ambassador for these wines, and to do so with the same zeal as he does for his voice.



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The Bocelli family decided to capitalize on over 180 Years of Bocelli family winemaking excellence and experience in Lajatico area and expand the production outside of the family winery. Due to this choice, since 2011, the Bocelli family have decided to create partnerships with producers and families, managing the vineyards and the productions in other geographical areas of winemaking excellence to celebrate the great wines of Tuscany, and other great Italian wine regions, in order to promote and be the ambassador of that wonderful Italian quality uniqueness that makes us known in the World.



*bocelli*

FAMILY WINES

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.

BROUGHT TO YOU BY:  
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