

# BOCELLI 1831

ESTATE WINES

## POGGIONCINO ROSSO DI TOSCANA IGT

**13% ABV, 750ml**

Ruby red with purplish highlights in colour, this classic and tastefully balanced wine presents fruit aromas of cherries and ripe red berry fruit, well integrated with notes of sage and black pepper. The palate is ample and supple, the finish and aftertaste fruity.

### Alberto & Andrea Bocelli say:

This is one of our favourite wines and one of our best kept secrets and we are proud to present this tasteful and classical Tuscan blend, which is hand-harvested from our estate vineyards.



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



VINE

Spurred Cordon  
5.500 vines per hectare.



BARREL

12 months in second  
year barrique 225 hl  
and 6-months in the  
bottle



VARIETALS

60% Sangiovese  
20% Canaiolo  
10% Cabernet  
Sauvignon  
10% Malvasia Bianca



MATURATION

Fermentation in  
temperature controlled  
stainless steel tanks



RESIDUAL  
SUGAR

0.0 g/l



VINTAGE  
PRODUCTION

300 cases



ACIDITY

5.0 g/l



FOOD  
PAIRING

Prime Rib, cream of  
mushroom soup  
with black truffle  
and hard cheeses



### The Estate:

The Bocelli Family Wine is located in Lajatico, near Volterra, Tuscany region and the vineyards are located 200 - 250 metres above sea-level and are facing south east with vines over 70-years old. The grapes benefit from being on a ridge between two rivers and the estate has sandy, pebbly soil.





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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 varietals 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.



## BOCELLI 1831

SELECTION WINES

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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