

BOCELLI 1831

SELECTION WINES

ROSATO DI TOSCANA IGT

13% ABV, 750ml

This Rosato di Toscana is produced from Sangiovese grapes grown in the vineyards facing the Tyrrhenian sea in the area of Scansano, in the Maremma area. This bright and racy wine is fresh and light, floral and fruity. Pink cherry. Delicate hints of wild rose and raspberry. Great with ricotta ravioli, and calamari. Wonderful with Italian antipasti and white meat.

Alberto & Andrea Bocelli say:

A wonderful and different expression of the Sangiovese grape grown in Maremma; seems like it was made to be a rosé wine. We love the bright copper red color that sparkles in the light and gives our Mediterranean food a leverage to be better.



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 and guyot. 3.500 vines per hectare.



BARREL

No barrel aging



VARIETALS

50% Sangiovese
50% Cilieggiolo



MATURATION

In stainless steel tanks for 20 days 1 month in the bottle.



RESIDUAL SUGAR

2.0 g/l



VINTAGE PRODUCTION

10.000 cases



ACIDITY

6.1 g/l



FOOD PAIRING

Fresh heirloom tomatoes, scampi, ricotta ravioli, and calamari.



The Estate:

Located in the production area of Scansano, in the Province of Grosseto, Tuscany region, these vineyards are located 200-250 metres above sea-level and are facing south east and have an average age of twenty-years. The grapes benefit from the sea-breezes that mitigate the high daytime temperatures of the summer.



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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 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.



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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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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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