



Bocelli 1831 Sparkling Rose Cuvee

Andrea Bocelli's family has been making wine since the early 1700's, and began selling it locally in 1831. Thus, the Bocelli 1831 line honors this proud history, and with this wine, celebrates in style with bubbles. Their Sparkling Rose Cuvee is a luxurious experience, with heady and vibrant aromas promoted by 120 days fermentation a full 4 months on the lees. The elegant pink hues are highlighted by flecks of silver perlage, with citrus and a touch of river salt on the nose. This is a truly exceptional wine that reminds one of an exceptional Franciacorta.



LOCATION

Veneto, Italia.



SOIL

Calcareous clay.



ESTATE

Bocelli.
(bow-CHE-lee)



VINE

Vine training: Cordon trained.
Density of plants: 5,000 vines per hectare.



WINEMAKER

Alberto & Andrea Bocelli.



VINIFICATION

120 days of fermentation in "autoclave"
(Charmat method), 4 months aged on lees.



VARIETALS

50% Chardonnay,
35% Glera,
15% Pinot Noir.



BARREL

None.



RESIDUAL SUGAR

13.5 grams per liter.



MATURATION

3 months in the bottle.



ACIDITY

6.2 grams per liter.



VINTAGE PRODUCTION

5,000 cases.



ALCOHOL

12% by volume.



FOOD PAIRING

Baked oysters, gourmet cheeses, sweet
or savory elements in variety of foods.



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