



Bocelli Operetta Pinot Grigio DOC

Andrea Bocelli loves his white wines, and it shows in their delightfully crisp, complex Pinot Grigio. Grown in the green hills of the Colli Euganei in Veneto, the vines are thick and knotty, averaging about 15 years old, and yielding just enough grapes to make only one bottle of wine per plant. One bottle! With aromas of fresh Meyer lemon, mint, white flowers and sea salt, this wine is zesty, delicious, and made with integrity.



LOCATION

Veneto, Italia.
Apellation: Colli Euganei
(near Padua).



SOIL

Calcareous clay.



ESTATE

Bocelli.
(bow-CHE-lee)



VINE

Vine training: Guyot.
Age of vines: 12-15 years old.
Density of plants: 4,600 per hectare.



WINEMAKER

Alberto & Cinzia Bocelli.
(in partnership with the
Lovo family)



VINIFICATION

Short maceration of 12 hours before gentle
pressing. Fermenting in inox tanks. 1-2
months on its own lees before bottling.



VARIETALS

100% Pinot Grigio.



BARREL

None.



RESIDUAL SUGAR

4 grams per liter.



MATURATION

Two months in the bottle.



ACIDITY

6.2 grams per liter.



VINTAGE PRODUCTION

10,000 cases.



ALCOHOL

12% by volume.



FOOD PAIRING

Perfect with saffron risotto with
mushrooms, salted-brined chicken breast,
and savory antipasti.



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