



Bocelli Pinot Grigio IGT

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

Region: Veneto
Apellation: Colli Euganei
(near Padua)



SOIL

Calcareous clay.



ESTATE

Bocelli Family Wines.



VINE

Density of plants: 4600/hectare.
Age of vines: 12-15 years old.
Vine Training: Guyot.



WINEMAKER

Bocelli (in partnership
with the Lovo family).



VINIFICATION

Short maceration of 12 hours before
pressing. 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

2 months in bottle.



ACIDITY

6.20 grams per liter.



VINTAGE PRODUCTION

10,000 cases.



ALCOHOL

12%.



FOOD PAIRING

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

