



Bocelli In canto I.G.T.

(een KAHN-toh)

From the family estate of Andrea Bocelli, in Toscana comes In canto. Named after Andrea's first studio album, this is a dense, powerful, lush Cabernet Sauvignon that fills the senses. With just a few hundred cases made, every plant is fussed over, and every bottle counts. Alberto Bocelli, winemaker and brother to Andrea, makes this wine with a genuine passion for the French-origin varietal. In their soils of Lajatico, near Pisa, the ripening season is longer than many areas of Toscana, and their Cabernet expresses itself exceedingly well. A decadent wine with genuine character.



LOCATION

Toscana, Italia.
(Town of Lajatico)
20 hectares. 250 meters.



SOIL

Medio impasto.



ESTATE

Bocelli.
(bow-CHE-lee)



VINE

Guyot Doppio.
3,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Alberto & Cinzia Bocelli.
(ahl-BARE-toh bow-CHE-lee)
(CHEENTS-ee-ah bow-CHE-lee)



VINIFICATION

Fermentation in temperature controlled stainless steel tanks.



VARIETALS

100% Cabernet Sauvignon.



BARREL

French oak barriques.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

18 months in the barrel.
12 months in the bottle.



ACIDITY

5.0 grams per liter.



VINTAGE PRODUCTION

275 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Bistecca Fiorentina, hearty Portobello mushroom risotto, and wild game.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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