



Bocelli Poggioncino Rosso Toscana I.G.T.

(po-jon-CHEE-no ROH-so toh-SKAH-nah)

From the family estate of international opera sensation Andrea Bocelli, we are proud to present “Poggioncino,” a Sangiovese as tasteful and classic as the famous Tuscan himself. Aided by brother Alberto and sister-in-law Cinzia, they did not decide to export their wine until they met Small Vineyards, and we couldn’t be happier that they did. Dried cherry, sage dust, and ripe berry are the hallmarks of this wine.



LOCATION

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



SOIL

Medio impasto.



ESTATE

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



VINE

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



WINEMAKER



VINIFICATION

Fermentation in temperature
controlled tanks.



VARIETALS

60% Sangiovese,
20% Canaiolo,
10% Colorino,
10% Malvasia Bianca.



BARREL

2nd passage French barriques.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

12 months in the barrel.
6 months in the bottle.



ACIDITY

5.0 grams per liter.



VINTAGE PRODUCTION

300 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Prime Rib, cream of mushroom soup with
black truffle, and hard cheeses.



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

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