



# Bocelli Terre di Sandro I.G.T.

WOW

(TAY-ray dee SAHN-droh)

From the family estate of opera singer Andrea Bocelli comes this classic Sangiovese, a wine which has been made on his family's vineyard for over 130 years. Through Andrea's success, the Bocelli family has taken delight in sharing classic Italian passions—music and Tuscan wine—with the rest of the world. Now, their own Sangiovese, aged in French oak barriques, is available for everyone to enjoy. With aromas of tart cherry, sweet black currant, and violets, this wine is aptly named Terre di Sandro which translates to “Earth of Sandro,” Sandro being Alberto and Andrea's father.



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% Sangiovese.



BARREL

1st passage French oak barrique.



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

300 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Italian sausage, pork roast,  
and Pecorino cheese.



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

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