Winemaker: Andrea and Alberto Bocelli
Generation: 7th

BOCELLI
1831

Bianco Toscana IGT

Straight from the sun-drenched hills of southern Tuscany, this light, unoaked white from Bocelli 1831 was designed to “be uncorked with joy and ease.” Combining the warm citrus of Vermentino with the richness and complexity of Viognier, it has an effortless, everyday quality in the glass. Behind all the fruit - which includes layers of apricot, orange sherbet, and melon - there are hints of fresh herbs and a stony minerality to be discovered. Enjoy with light, summertime pasta or an array of fine cheese. 91 pts JS

WINEMAKER BIOGRAPHY

Since 1831, seven generations have left their fingerprints on wines produced on the historic Bocelli family farm near Volterra. Now, in concert with another Italian icon, Zonin 1821, they offer the world a series of accessible Italian classics, from Prosecco to Rosso Toscana.

ENOLOGIST

Alberto Servetti (Prosecco); Valerio Falchi (Rosso & Bianco)

TASTING NOTES

Color	Light straw
Nose	Warm citrus, apricot, and stony riverbed
Palate	Light and unoaked, with orange sherbet, melon, and hints of fresh herbs
Finish	Lingering citrus, bookend minerality

VINEYARD & VINIFICATION

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Vineyard Location	Toscana IGT, Tuscany
Varietals List	50% Vermentino 50% Viognier
Farming Practices	Sustainable, including dry-farmed
Elevation	100 m
Soils	Loamy clay and limestone
Maturation Summary	In Steel for 3 months and Bottled for 2 months
In Steel	3 months
Alcohol	12.5 %
Acidity	4.9 g/liter
Residual Sugar	5 g/liter
Annual Production	40 bottles

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BOCELLI 1831

For almost 200 years, the Bocelli family has crafted artisanal wines on their small single estate in Lajatico, a quintessential Tuscan town near Volterra. The family's 20 hectares of vineyards sit perched on a ridge between two wide, meandering rivers and are surrounded by medieval forests. A short walk down the road is the Officine Bocelli, the sleek wine bar designed by Alberto Bocelli which also doubles as an art museum. And on the far side of their village, the windswept Teatro di Silencio (the Theatre of Silence) waits on its ancient hillside for the single day each summer when Andrea returns to perform in his hometown. Visiting the historic Bocelli estate for the first time, one can't help but be struck by its pastoral beauty, and by the humble, countryside origins of a talent now famous across the globe.

More recently, and in close concert with Zonin 1821 - one of the best-known and longest-standing names in Italian wine - the Bocelli's have also begun creating a global brand of affordable, earth-friendly classics. True to form, these collaborative wines remain rooted in eco-forward farming, which has long been a priority for Andrea and his family. Says the tenor, "I refuse to compromise on quality, authenticity, or sustainability." Moreover, the smooth and easy drinkability of the wines speaks to the family's desire to reach a wide, everyday audience. The Prosecco, for example, has an inviting, expressive nose and a balanced, playful palate... and the Rosso Toscana, with its cherry cobbler fruit and integrated tannins, has something to offer most everyone. Poured across the globe and of course at their own country table, the Bocelli 1831 wines were designed to "be uncorked with joy and ease."

REGION

TUSCANY

One of the most recognizable regions in the world, Tuscany has an enological history dating back to the era of the Etruscans. Like Piedmont, Tuscany's daily life is interwoven with its food and wine... In sum, vino is a daily facet of the Tuscan lifestyle. With winding roads, sculpted cypresses, and romantic hilltop towns, Tuscany's beauty is legendary, and for many, Florence - once the epicenter of the Renaissance - provides a cultural heartbeat. That said, while the rolling hills of Colli Fiorentini help form a baseline in the minds of many Americans, the region is also home to Italy's Apennine mountain range (stretching from north to south), the wild, southern Maremma district, and a gorgeous, rugged coastline. In the end, Tuscany is topographically quite diverse, and wine zones range from warm and coastal to surprisingly high, continental, and cool.

As one of Italy's most prolific and historic wine regions, it's no wonder Tuscany has so many dedicated and regulated wines. There are currently 42 DOC's and 11 DOCG's. The latter include, of course, Chianti, Chianti Classico, Brunello di Montalcino and Vino Nobile, all predicated on the single red grape that dominates Tuscan production: Sangiovese. Roughly two-thirds of the vines in Tuscany are devoted to this noble varietal, which also happens to be Italy's most planted grape overall. Beyond this, winemakers have been increasingly supplementing vineyards with Merlot and Cabernet Sauvignon (both with a 300+ year history in the region). For better or worse, white varieties generally take a distant back seat to the reds, with Trebbiano Toscano being the most widely planted and Vernaccia and Vermentino enjoying more prestige.

TOSCANA IGT

Italy's first, most famous, and most broadly used IGT, this label allows for wines to be made in any village in any of Tuscany's 10 provinces, from Firenze to Grosseto. Likewise, wines can be made in virtually any style, using a long list of varieties, freeing producers from the stiff regulations surrounding DOCs and DOCGs. Its creation revolved around the advent of 'Super Tuscans' and the need for an official tier of wine in between the DOC and Italy's lowly "Vino da Tavola", which doesn't even allow a vintage to be printed on the bottle.

During the late 1960s, around the same time that Italy's DOC system was established, a number of famous producers in southern Tuscany – including the town of Bolgheri – began making expensive, high-quality, modern-style wines, often incorporating Bordeaux varietals. As well-made as they tended to be, these so-called 'Super Tuscan' blends had no historical precedent, and therefore didn't qualify for any of Italy's new appellations. As their wines gained in international acclaim (and price), and with no other recourse than to label their wines 'Vino da Tavola', producers began petitioning the government for another option. Finally, in 1992, the Italian government conjured a new wine classification category: Indicazione Geografica Tipica (IGT). This created a successful middle ground, allowing wines to print their vintage, varietal (as long as the wine contains at least 85%) and region of origin. Beyond this, very few regulations exist to constrain the winemaker. France's version is VDP (Vin de Pays) and the EU as a whole now uses the equivalent IGP category on wine labels.