Winemaker: Andrea and Alberto Bocelli
Generation: 7th

BOCELLI
1831

Prosecco DOC

Born for celebration - whether it's a special occasion or everyday life - Bocelli 1831 Prosecco is everything we love about Italian sparkling wine: warm-hearted, playful, and perfect with any cuisine. Warm citrus and honeydew greet the nose, followed by a soft, extra-dry palate featuring a touch of sweetness, hint of minerality, and delicate, crowd-pleasing perlage. An iconic way to toast la Dolce Vita!

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	Pale straw with silver highlights
Nose	Warm citrus, honeydew, and lemon blossom
Palate	Balanced and playful, with a touch of minerality and frothy perlage
Finish	Clean, crowd-pleasing, extra dry

VINEYARD & VINIFICATION

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Vineyard Location	Prosecco DOC, Veneto
Varietals List	85% Glera 15% Pinot Grigio. Chardonnay. and Pinot Biancho
Farming Practices	Sustainable, including dry-farmed
Elevation	100 m
Soils	Gravel, dark clay, and sand
Maturation Summary	In Steel for 1.5 months and Bottled for 2 months
In Steel	1.5 months
Alcohol	11.0 %
Acidity	5.5 g/liter
Residual Sugar	13 g/liter
Annual Production	60,000 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

VENETO

Home to the iconic cities of Venice and Verona, Veneto is also Italy's second most prolific region in terms of wine production. Whites like Pinot Grigio and Prosecco, in particular, are made en masse in the lowlands proximate to the Adriatic. Beyond this, however, Veneto is also home to world-class estates and wines that couldn't be made anywhere else (not least of all the renowned Amarone della Valpolicella). From coastal flatlands to subalpine hills, a vast diversity of microclimates gives this wine region a unique edge. There are an impressive 28 DOCs and 14 DOCGs, with Prosecco, Pinot Grigio, Soave, and the red wines of Valpolicella all calling the Veneto home.

Beginning on the edge of Lake Garda, this NE region has 7 provinces: Belluno, Treviso, Venezia, Verona, Vicenze, Padova and Rovigo. Its northern boundary is protected from harsh weather conditions by the Dolomites, and cooler conditions in the north are well-suited to white varietals like Garganega (the main grape in Soave). In contrast, the warmer Adriatic coastal plains and river valleys near Lake Garda are where the renowned Valpolicella, Amarone, and Bardolino reds are produced.

It is believed that Veneto is one of the oldest wine-producing regions in the world, dating back to the bronze age. Its main port, Venice, has long served as a point of entry for new varietals, and departure for its products. Italy's very first school for oenology was founded in Conegliano in 1885, and today Europe's most important wine fair, VinItaly - with a draw of some 200,000 people - takes place each spring in Verona.

PROSECCO DOC

Like the Trevenezie designation, the Prosecco DOC transcends regional borders, in this case including a large swath of (central and NE) Veneto along with the whole of Friuli-Venezie Giulia. Named after the village of Prosecco outside Trieste, today Prosecco DOCs can come from 9 different provinces across the 2 different regions. (Gorizia, Pordenone, Trieste, and Udine in Friuli, or Belluno, Padua, Treviso, Venice, and Vicenza in the Veneto.) Across the board, wines must be made using at least 85% Glera – the grape also informally known as Prosecco – with grapes such as Chardonnay, Pinot Bianco and Pinot Grigio also permitted. These additions, along with specific terroir, can certainly change the character of Prosecco, but generally speaking one can expect notes of crisp apple and pear, along with jasmine and acacia blossoms on both nose and palate. With riper fruit, peach and melon also sometimes enter the equation. Aromatics are enhanced by the (largely) cool, subalpine clime, soils rich in calcium carbonates, and also by vine training techniques; pruning with the Guyot system (or double-arched cane), for example, can also help in the production of aromatic fruit.

With the establishment of the DOC in 2009, the guidelines for making Prosecco finally firmed up after decades of IGT fluidity. Yields were officially lowered, leading to a rise in quality, along with an increased focus on terroir. Today, the appellation is actually smaller than Champagne in terms of hectares (23,000 vs. 34,000), although it produces 20-25% more wine. (In recent years, the Prosecco DOC has exceeded 450 million bottles.) Sparkling and semi-sparkling wines account for an amazing 99% of the zone's total production, with still wines eking out an existence at just 1%!