



Bocelli Prosecco DOC

Made from the Glera grape that is indigenous to the Veneto region, this sparkling wine has subtle flower and fruit aromas that make the palate deliciously light and playful. Unlike many Champagnes, it is not harsh—rather, it tickles the throat with a peachy softness, and is flecked with minerality that remains simple in the best of ways. Perfect perlage make it the ideal choice for any occasion.



LOCATION

Veneto, Italia.



SOIL

Moraine: boulders, gravel, sand and clay.



ESTATE

Bocelli.
(bow-CHE-lee)



VINE

Training: Sylvoz.
Yield: 1 bottle per plant average.



WINEMAKER

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



VINIFICATION

Charmat: The second fermentation takes place in a glass-lined tank.



VARIETALS

100% Glera.



BARREL

None.



RESIDUAL SUGAR

16 grams per liter.



MATURATION

Two months in the bottle.



ACIDITY

6 grams per liter.



VINTAGE PRODUCTION

15,000 cases.



ALCOHOL

12% by volume.



FOOD PAIRING

Shrimp cocktail, oysters, and spicy noodles.



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