



Bocelli Alcide I.G.T.

(ahl-CHEE-day)

Made from 70 year-old vines of Sangiovese, and extremely bright, lush Cabernet Sauvignon, Alcide is named for the grandfather of Alberto and Andrea Bocelli. With the tiny case production, it is a true SuperTuscan from the family farm of perhaps the most famous, modern-day Tuscan of all, Italian tenor—Andrea Bocelli. Deftly and generously coopered with exceptional French oak barriques, the old vines lend a terrific minerality and intensity to the wine that cannot be duplicated by young vines, or large production. A very rare treat for the discriminating Italophile or classical music aficionado.



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.



VARIETALS

50% Sangiovese,
50% Cabernet Sauvignon.



BARREL

French oak barriques.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

18 months in the barrel.
6 months in the bottle.



ACIDITY

5.0 grams per liter.



VINTAGE PRODUCTION

115 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Homemade beef stew, prosciutto,
and Pecorino Romano.



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

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