VILLA SANDI - PROSECCO RIVETTA 120 VALDOBBIADENE DOCG

SKU: XX1645A

REGION: Veneto

PACK: 6 x 75clcl Bottle

A brilliant straw yellow color with marked greenish glints and a fine and delicate perlage. The aroma recalls hints of Granny Smith apple, wisteria and accaia flowers. The taste is fresh and fragrant with a particuraly fruity aromatic dry return.

Sparkling wine produced in D.O.C.G. regions, Extra Brut.
Vineyards located on the sunniest slopes of the Valdobbiadene hills.It is a hilly area of morainic origin with calcareous soils mixed with loam and in some cases also calcareous-clayey soil.
Double canopy with 2500 vines per hectare.
Max. 120 quintals of grapes.
Beginning of September.
Whole grapes are put into the pneumatic press for soft pressing and the resulting must, after a first racking, is put into controlled temperature tanks where it remains until it is used for the production of the sparkling wine.
The must with added yeast cultures selected by Villa Sandi is then put into vessels where fermentation takes place at a controlled temperature of 15-16°C to enhance all the harvest fragrances. Upon reaching the

required alcohol and sugar content fermentation is stopped by refrigeration and only after 120 days of maturation on the lees the sparkling wine is ready for bottling. Excellent as an aperitif. Perfect for tasty appetizers, ideal throughout the meal especially with fish dishes.
6-8°C
Alcohol Content 11,5% vol Sugar Content 3 g/l Acidity 5.8 g/l

PRODUCT DESCRIPTION

Villa Sandi, a splendid Palladian style Villa dating back to 1622, is located in the heart of the Prosecco DOC in a renowned winemaking area.The Moretti Polegato family have a long-standing grape growing tradition which reflects the culture and passion of the whole area for premium quality wines.