



ANNO 1622

VILLA SANDI

THE ICONIC PREMIUM PROSECCO

Valdobbiadene Prosecco Superiore D.O.C.G. La Rivetta 120 Extra Brut NV



Headquartered in a historic Palladian villa that dates to 1622, Villa Sandi is a winery anchored in family and tradition.

The Moretti Plegato family has grown grapes since the 1920s and has been the steward of the Villa Sandi estate since the late 1970s, preserving an icon of Italian wine culture. Currently the largest owner of estate vineyards in Conegliano-Valdobbiadene, Villa Sandi is a leader in sustainable farming and winemaking practices. Villa Sandi produces the freshest Prosecco possible; 100% of production starts from refrigerated must.

TASTING NOTES

A blend of grapes from the Valdobbiadene and Cartizze estates, this Prosecco undergoes a longer charmat (120 days) and is the first extra-brut in the range. Zippy and crisp with aromas and flavors of fresh apples, jasmine, lemon zest and crushed stone.

PAIRING NOTES

A lovely and crisp sparkler that pairs beautifully with oysters, shrimp appetizers, and baked fish dishes.

TECHNICAL CHARACTERISTICS

Varietal Composition

Primarily Glera

Alcohol

11.5%

Residual Sugar

3 g/L

Acidity

5.8 g/L

Pack sizes

6/750ml