



VILLA SANDI



VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG SPUMANTE

CLASSIFICATION

Quality aromatic sparkling wine produced in specific regions V.S.Q.P.R.D. Dry.

PRODUCTION AREA

Small hilly D.O.C.G. area with approximately 110 hectares of vineyard lying between the districts of Santo Stefano and S. Pietro di Barbozza in the municipality of Valdobbadiene. A true cru that is the result of a perfect combination between a gentle microclimate and very old land with moraines, sandstones and clays.

TRAINING

Double cropy with 2500 vines per hectare.

YIELD PER HECTARE

Max 120 quintals of grapes.

HARVESTING PERIOD

Second ten days of September.

VINIFICATION

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.

SECONDARY FERMENTATION

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. After a short settling period the sparkling wine is ready for bottling.

DISTINCTIVE FEATURES

Very pale straw yellow and an intense, fine and persistent perlage. Intensely fruity aroma with clear hints of ripe golden apple, exotic fruit salad and citrus fruits; a persistent flowery aroma reminiscent of acacia flowers. A fresh and delicately sweetish flavour. A fine froth develops in the mouth iberating soft fruity sensations.

SERVING SUGGESTIONS

A versatile sparkling wine that can be served at the beginning and the end of a meal. Ideal with marinated rock-fish or salmon tartare. It is a fine accompaniment to semi-sweet pastry desserts.

SERVING TEMPERATURE

6-8°C

AVERAGE DATA

Alcohol content 11% vol
Sugar content 31 g/l
Acidity 5,7 g/l