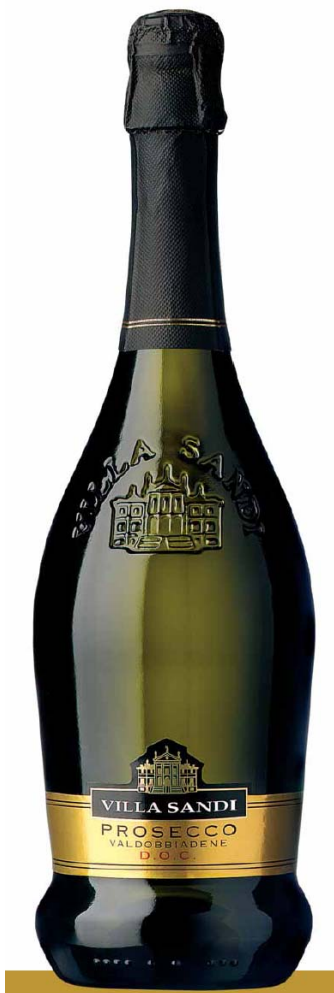


PROSECCO DOC VILLA SANDI



Classification

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

Production area

Area lying between the towns of Conegliano and Valdobbiadene. It is a hilly area of morainic origin with calcareous soils mixed with loam and in some cases also calcareous-clayey soil.

Grape variety

Prosecco.

Training

Single espalier or double canopy with 2300 vines per hectare.

Yield per hectare

120 quintals of grapes at the most.

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 fine, persistent perlage. Intensely fruity aroma with clear hints of ripe golden apple. Pleasant and elegant flowery sensation reminiscent of acacia flowers. Fresh, slightly sweetish and soft to the palate and flavoursome on the back of the tongue; an agreeably fruity and harmonious finish.

Serving suggestions

Excellent as an aperitif. It goes well with fish marinated with delicate aromatic herbs and herb-based first courses.

Serving temperature

6-8°C

Average data

Alcohol content 11% vol

Sugar content 17 g/l

Acidity 5,7 g/l

Technical data

Case pack: 6 bottles

Case weight: kg 9,700

Case dimension: cm 28,5(w) x 19(d) x 33,5(h)

Cases per pallet: 80 (5 tiers x 16 cs)

Upc: 781239007687



VILLA SANDI