



VILLA SANDI
ITALIAN WINES

VIGNA LA RIVETTA 2015

APPELLATION
CARTIZZE DOCG

VARIETAL BLEND
100% GLERA

ALCOHOL 11.5%
RESIDUAL SUGAR 12 G/L
ACIDITY 5.7 G/L

LA RIVETTA VINEYARD

The hills among Cartizze are very steep and completely south-facing. The soils are the oldest in the DOCG area, and are generally not very deep; they are made up of marls and white sandstones providing very good drainage. They give floral wines of great persistence and elegance, with hints of fruit and aromatic herbs. Of the 107 HA designated as Cartizze DOGC, Villa Sandi owns 1.5HA with La Rivetta vineyard with the average age of vines at 45 years old. Cartizze DOCG is 300 meters in elevation where cold wind coming from the surrounding Pre-Alps mountains help to keep cooler temperatures both day and night.

2015 VINTAGE REPORT

Winemaker Stefano Gava describes the 2015 harvest as a very good year for Cartizze DOCG Prosecco, as it was far sunnier than prior year bringing forth a beautiful balance of ripe tropical fruit flavors and crisp acidity. Early spring brought forth a lot of rain and balanced temperatures, followed by a very hot summer in June and July. July, in particular, was hotter than normal about 31°C. A significant amount of rain returned in the latter half of August with temperatures starting to cool down. As a result of these past four months, the quantity of grape production was about 10% more than prior vintage producing excellent grape quality. Harvest started third week of September, about two weeks later compared to other Prosecco areas in Veneto and Friuli.

VINIFICATION

Whole grapes are softly pressed, and the must is stored in controlled temperature tanks after a first racking. It is then inoculated with selected yeast cultures, and fermentation takes place at a controlled temperature of 15-16°C (60°F). 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.

WINE PROFILE

Intensely fruit-driven aromas of ripe golden apple, exotic fruit salad and citrus fruit are layered with floral notes of acacia and wisteria flowers. Fresh, dry and elegant on the finish.

