VILLA SANDI
ITALIAN WINES

VIGNA LA RIVETTA 2016

APPELLATION
CARTIZZE DOCG

VARIETAL BLEND
100% GLERA

ALCOHOL 11.5%
RESIDUAL SUGAR 12 G/L
ACIDITY 5.5 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.

2016 VINTAGE REPORT

Winemaker Stefano Gava describes the 2016 harvest as favorable especially on the second part. A cold winter and temperate spring facilitated budding but the following blossoming was under cool weather and some rain on final part of may. The summer was fantastic, notably July, and the vines suffered from a lack of water as well as the heat. In the second part of August the first rains arrived and grapes started to veraison. Thanks to the absence of hails the grapes were all healthy. The harvest started on 18th of September. We harvested healthy grapes that had an excellent structure and good balance. A great year.

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 jasmine flowers. Fresh, dry and elegant on the finish.