



VILLA SANDI  
ITALIAN WINES

## VIGNA LA RIVETTA 2017

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.

### 2017 VINTAGE REPORT

The Cartizze microzone in the heart of the famous Valdobbiadene region provides the most sought after Glera vines in the DOCG. Tasting this wine, you can understand why. The grapes which come from Villa Sandi's La Rivetta Estate are pressed and then the must is cooled to zero degrees centigrade and then slowly heated to encourage a slow fermentation until the right balance of atmospheric pressure, sweetness and acidity is achieved. 2017 was a vintage with ideal conditions for generating intense aromas and acidity. This has extraordinary perfume on the nose, with hints of soft and ripe pear, banana, and acacia flowers. The palate and mousse are deft, light and delicate and the off-dry sweetness is exquisitely counter-balanced by the burst of natural acidity. At the same time this rare Italian Prosecco is not remotely lacking in length or persistency. What also stands out is the purity of the floral fruit with a touch of chamomile and almond. A veritable treat for any occasion.

### 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.

