



VILLA SANDI
ITALIAN WINES

IL FRESCO ROSÉ

APPELLATION
TREVISO

VARIETAL BLEND
90% GLERA,
10% PINOT NOIR

ALCOHOL 11.5%
RESIDUAL SUGAR 14 G/L
ACIDITY 5.8 G/L

VINEYARDS

Located in Northeastern Italy, Villa Sandi Il Fresco Brut grapes come from Treviso, the heart of Prosecco. Treviso consists of 95 municipalities or “villages”. Character of the soil here is influenced by the Piave river and contain a lot of pebbles, stones, sand and some clay. By DOC law, Treviso may only be used if the grapes are harvested and the wine produced and bottled exclusively in the Treviso province.



VINIFICATION

Whole Glera grapes are softly pressed, and the must is stored in controlled temperature tanks after a first racking. The Pinot Noir grapes are pressed and put into tanks where light maceration is carried out in order to extract colors and tannins at a controlled temperature of 22-23°C (72°F). The white must and a small part of the red must are blended before the blend is inoculated with selected yeast cultures. 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 two month period on lees, the sparkling wine is ready for bottling.

WINE PROFILE

Aromas of fresh berries and a hint of spice lead to a palate of crisp acidity and a creamy mouthfeel. This delightful sparkler is dry, fresh and zesty.

ABOUT VILLA SANDI ITALY'S LEADING PROSECCO ESTATE

Located in the heart of the Prosecco area at the foot of the Valdobbiadene Prosecco DOCG hills, sits Villa Sandi estate and its exquisite Palladian-style villa. Dating back to 1622, the villa represents the combination of art and agriculture which has characterized the Venetian landscape for centuries. Owned by the Moretti Pologato family, the villa is home to and headquarters of Villa Sandi Winery where for generations the ancient tradition of winemaking has been handed down from father to son.

Benefiting from land suitable for growing both white and red varietals, Villa Sandi produces and offers wines for every occasion – from the everyday approachability of the Prosecco DOC to the Valdobbiadene Prosecco Superiore DOCG to the special Cartizze, a cru made in the heart of the most prestigious Valdobbiadene Prosecco area.

By using a unique “on-demand” production technique, Villa Sandi ensures their Prosecco is always fresh and lively. As opposed to immediately fermenting and bottling, Villa Sandi refrigerates the Prosecco must upon crushing, keeping it at 32°F until it is needed. Upon request, the must is brought to 59-61°F and the yeast cultures are added, then fermented and bottled. This “on-demand” process guarantees that every bottle of Villa Sandi Prosecco maintains the features of freshness, floral and fruity notes, typical of Prosecco.

