



VILLA SANDI
ITALIAN WINES

SUPERIORE DOCG

APPELLATION
VALDOBBIADENE DOCG

VARIETAL BLEND
85% GLERA
15% CHARDONNAY

ALCOHOL 11%
RESIDUAL SUGAR 17 G/L
ACIDITY 5.7 G/L

VINEYARDS

The area D.O.C.G. **Conegliano-Valdobbiadene** lies in hilly countryside situated 50 km north of Venice and around 100 km south of the Dolomites. Here vinegrowing has extremely ancient origins, but the first written document linking Prosecco to this area dates back to 1772. Ever since the introduction of the D.O.C.G. in 1969, the historic production area has remained limited to just 15 municipalities. These hillside vineyard soils are a mix of sand, limestone, clay and calcareous.



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

Golden apple, stone fruit and honey aromas, and flavors are balanced by lively acidity and a mouthwatering finish.

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.

