



## VALDOBBIADENE PROSECCO D.O.C.G. 120 LA RIVETTA

It has a brilliant straw yellow color with marked greenish glints and a fine and delicate perlage. The aroma recalls hints of Granny Smith apple, wisteria and acacia flowers. The taste is fresh and fragrant with a particularly fruity aromatic return.

### CLASSIFICATION

Sparkling wine produced in D.O.C.G. regions, Extra Brut.

### PRODUCTION AREA

Vineyards located on the sunniest slopes of the Valdobbiadene hills. It is a hilly area of morainic origin with calcareous soils mixed with loam and in some cases also calcareous-clayey soil.

### TRAINING SYSTEM

Double canopy with 2500 vines per hectare.

### YIELD PER HECTARE

Max. 120 quintals of grapes.

### HARVEST PERIOD

Beginning of September.

### WINEMAKING

Whole grapes are put into the pneumatic press for soft pressing and the resulting must, after a first racking, is put into controlled temperature tanks where it remains until it is used for the production of the sparkling wine.

### SECONDARY FERMENTATION

The must with added yeast cultures selected by Villa Sandi is then put into vessels where fermentation takes place at a controlled temperature of 15-16°C to enhance all the harvest fragrances. Upon reaching the required alcohol and sugar content fermentation is stopped by refrigeration and only after 120 days of maturation on the lees the sparkling wine is ready for bottling.

### PAIRING

Excellent as an aperitif. Perfect for tasty appetizers, ideal throughout the meal especially with fish dishes.

### SERVING TEMPERATURE

6-8°C

### AVERAGE DATA

**Alcohol Content** 11,5% vol **Sugar Content** 3 g/l  
**Acidity** 5.8 g/l



ANNO 1622

**VILLA SANDI**