HOUSE OF TOWNEND

Prosecco Asolo DOCG, "Il Nero" Villa Sandi

Usual Price	£19.99
Discount Price (inc. VAT)	£17.99
Code	VILL325

The DOCG ‘Asolo Prosecco’ area is nestled in the Veneto region, just north of Venice, on the Montello and Colli Asolani hills at the foot of the Dolomites. This special dry-style Asolo DOCG Prosecco is a perfect example of the region’s renowned ability to produce food-friendly, full-flavored wines



Tasting Notes:

With its very pale straw yellow colour and fine, persistent bubbles, this Prosecco offers an intensely fruity aroma, highlighted by vibrant notes of Granny Smith apples, along with an elegant floral bouquet reminiscent of acacia flowers. On the palate, it is fresh, soft, and brimming with flavour, leading to a long, fruity finish that lingers gracefully.

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Specification	
Vinification	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. 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. After a short settling period, the sparkling wine is ready for bottling.
ABV	11%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Veneto
Type	Prosecco
Grapes	Glera
Genres	Sparkling, Vegan, Vegetarian
Vintage	NV
Style	Extra Brut
Body	Refined, elegant and refreshing
Producer	Villa Sandi
Producer Overview	The Villa Sandi estate Vigna La Rivetta lies in the heart of the 1068 hectares of the Cartizze area, between the hamlets of Santo Stefano and San Pietro di Barbozza, in the municipality of Valdobbiadene.
Closure Type	Cork
Food Matches	Excellent as a aperitif. A good accompaniment to fish marinated with delicate aromatic herbs, and herb-based starters.
Press Comments	Wine Merchant Top 100, Highly Commended: "Fresh and fluent with attractive subtle herbal, slightly medicinal notes." Decanter Magazine, July 2023, Prosecco panel tasting, 87 points: “Floral aromas with notes of green and stone fruit on the palate. Balanced with a creamy mousse on the finish.”