Prosecco Valdobbiadene DOCG Superiore di Cartizze Brut



Price	£29.99
Code	VILL220

Cartizze is the "Grand Cru" vineyard of Valdobbiadene, renowned for producing some of the finest Prosecco in the world. Traditionally paired with desserts like Panettone, Villa Sandi were the first to revolutionise the style by crafting a more refined version that can be enjoyed with an entire meal. Featured in Decanter magazine's Top Ten Proseccos, this exceptional wine represents the pinnacle of Prosecco craftsmanship.

Tasting Notes:

From Cartizze vineyards, the most premium Prosecco producing area. The bouquet is complex with beautiful fruity and floral aromas with enticing notes of ripe peach. The perlage is exceptionally fine and well-integrated, contributing to the wine’s impressive length and development on the palate. A soft, savoury finish with hints of acacia honey, the beautiful balance between bright fruit, minerality, and a touch of sweetness, makes this one of the most refined expressions of Prosecco.

HOUSE OF TOWNEND

Specification	
ABV	11.5%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Veneto
Type	Prosecco
Grapes	Glera
Genres	Sparkling, Vegan, Vegetarian
Vintage	2022
Style	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	Lovely with a selection of good quality anti pasti.
Press Comments	he Drinks Business Asian Masters 2026 – Silver. Wine Spectator: 90/100 points, "Fine and creamy, with rich notes of glazed apricot, salted almond skin and lemon parfait, this is accented by a hint of guava".