HOUSE OF TOWNEND

Prosecco Valdobbiadene Millesimato DOCG, Villa Sandi

Price	£14.00
Code	PROS090

A single vintage Prosecco from a top producer, a real step up in quality and miles better than many insipid, bland wines that dominate the Prosecco market. Whilst it may still be made by the Charmat (Tank) method, this really is a more superior class of Prosecco altogether and worthy of the price - a definite leap forward (and upward!)

Tasting Notes:

Clean, fruity aromas of ripe pear, melon and a suggestion of honey. On the palate, it's soft and generous, with just the merest hint of sweetness; the flavours are of ripe golden apple with a touch of acacia honey. Fresh and clean on the finish, it's very moreish!



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Specification	
Vinification	Villa Sandi pride themselves on gorwing some of the best Glera grapes used for Prosecco - they are picked by a combination of machine and hand depending on the vineyard, and the grapes taken to their state of the art winery where the grapes are pressed, and the juice transferred into tanks for the first fermentation in steel temperature controlled conditions. The first ferment produces a naturally fruity yet crisp light wine, which is then transferred under pressure into a second tank where the wine is inocculated with yeast and sugar to start a secondary alcoholic fermentation - after which the now sparkling yet cloudy wine is transferred under pressure into a third tank for filtering and clarification, before transfer to another holding area ready for batch bottling. This is the unique 'Charmat,' or Tank method - where the wine is transferred through a series of stages, each designed to produce a top quality sparkling wine. Unusually for Prosecco, this Millisimato is a rare single vintage Prosecco which is characterised by a finer mousse, and a more intense, crisper style with less residual sugar and is stored on the lees for a longer duration to give body and depth.
ABV	11%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Veneto
Type	Prosecco
Grapes	Glera
Genres	Sparkling, Vegan, Vegetarian
Vintage	2024
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	Perfect aperitif but also great with canapes or panettone.
Press Comments	Highly Commended & "Top 50 Wines under £15" - Wine Merchant Top 100, 2024. The Prosecco Trophy 2017 - International Wine & Spirits Challenge 2017.