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House of Townend

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HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Prosecco Valdobbiadene Millesimato DOCG, Villa Sandi

Price: £13.49

Product Code: PROS090



Description:

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!

Specification:

Product Code:	PROS090
Price:	£13.49
ABV:	11%
Size:	75cl
Drinking Window:	Drink now
Region:	Veneto
Country:	Italy
Type:	Sparkling Wine
Grapes:	Glera
Genres:	Vegan, Vegetarian
Vintage:	2019
Style:	Brut
Body:	Refined, elegant and refreshing
Vinification:	Villa Sandi pride themselves on growing 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 inoculated 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.

Producer:

Villa Sandi