HOUSE OF TOWNEND

Prosecco Valdobbiadene Superiore DOCG Extra Brut La Rivetta 120, Villa Sandi



Usual Price	£16.99
Discount Price (inc. VAT)	£13.99
Code	VILL365

In La Rivetta 120 the exquisite grapes of the Valdobbiadene vineyards are enhanced with parcels of grapes sourced from the unique La Rivetta estate and the second fermentation is extended to 4 months (“120 days” as by the name) in order to produce a premium Valdobbiadene Prosecco Superiore DOCG .

Tasting Notes:

It has a brilliant straw yellow colour 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.

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Specification	
Vinification	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. 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 and only after 120 days of maturation on the lees the sparkling wine is ready for bottling.
ABV	11.5%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Veneto
Type	Sparkling Wine
Grapes	Glera
Genres	Sparkling, Vegan, Vegetarian
Vintage	NV
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	The Prosecco Masters 2026 – Silver. The Drinks Business Asian Masters 2026 – Bronze. Victoria Moore, The Telegraph, November 2025, 'Prosecco isn't always naff – these are the best ones to try': "Very dry indeed; richer but tightly framed."