



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Villa Sandi Prosecco Rosé

Price	£13.49
Code	VILL340

A fresh and elegant Prosecco Rosé from the wonderful Villa Sandi. Well worth the wait.

Tasting Notes:

Its aromatic freshness offers a bouquet of red fruits and floral scents in particular notes of pomegranate and rose. On the palate it is silky and full, with a very pleasant balance.





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Specification	
Vinification	Whole white 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 red grapes, after pressing, are put into tanks where a soft maceration for extraction of colour and a few tannins takes place at a controlled temperature of 22-23°C. At the same time the aroma is enhanced. The white must and a small part of the red wine are mixed. The resulting cuvée 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 being left for at least two months in contact with the yeasts, the sparkling wine is ready for bottling.
ABV	11%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Veneto
Type	Sparkling Wine
Grape Mix	85% Glera, 15% Pinot Noir
Genres	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	Serve as an apéritif.
Press Comments	Decanter 2022, Prosecco on a High, 93 points: "An addition to the extensive range of this top Prosecco Superiore producer, known for its award-winning Cartizze. This has trademark charm on the nose, where delicately aromatic violets and rose mingle with cherry pie, while the palate has a rich, creamy texture with underlying acidity and salty almonds on the long finish. An irresistible aperitif that would also work with shellfish." Decanter 2021, Must Try Fizz, 90 points: Fairly intense, with fresh scents of raspberry, strawberry, melon, cherry, apple and pear. The palate is soft, smooth and creamy, with summer-fruits sweetness mixed with gentle orchard fruits. Read more online