HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Prosecco Asolo DOCG, "Il Nero" Villa Sandi

Price	£19.49
Code	VILL325

A fabulous Prosecco Superiore DOCG from the Veneto region, north of Venice .

Tasting Notes:

Very pale straw yellow in appearance. Intense aromas of fruit and acacia flowers. Persistent perlage and a harmonious finish.



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Specification	
Vinification	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. After a short settling period, the sparkling wine is ready for bottling.
ABV	11%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Veneto
Type	Sparkling Wine
Grapes	Glera
Genres	Vegan, Vegetarian
Vintage	NV
Style	Extra 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	Excellent as a aperitif. A good accompaniment to fish marinated with delicate aromatic herbs, and herb-based starters.
Press Comments	Decanter Magazine, July 2023, Prosecco panel tasting, 87 points: “Floral aromas with notes of green and stone fruit on the palate. Balanced with a creamy mousse on the finish.”