

ICONIC PREMIUM PROSECCO







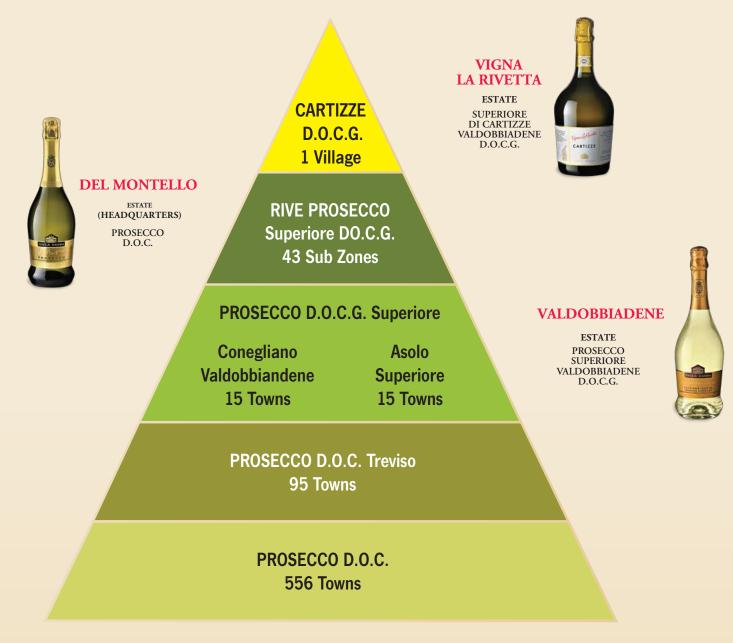
This Italian treasure is one of the most appreciated wines all over the world with their palatial villa at the heart of its estate.

An emblem of the surrounding area, the heavenly white, I7th-century columned neoclassical structure of Villa Sandi is the winery's headquarters, surrounded by a lush green landscape of fertile fields and agricultural excellence.

Villa Sandi is one of the leading producers of Prosecco and devotes the utmost care and attention to its quality.

- Villa Sandi produces Prosecco from each of the D.O.C.G. areas of Cartizze, Valdobbiadene and Asolo, as well as D.O.C. Treviso
- Superiore D.O.C.G. Valdobbiadene is renowned for its elegance with typical flowery and fruity notes on the palate
- Sustainable production with an environmental impact as low as possible to safeguard biodiversity at Villa Sandi vineyards in Asolo
- Vigna La Rivetta estate lies in the heart of Cartizze D.O.C.G., the small hilly area of I06 ha of vineyards in the municipality of Valdobbiadene
- Villa Sandi maintains I.5 ha under vine with an annual production of I5,000 bottles
- Villa Sandi is the only Prosecco producer to have earned the Tre Bicchieri – Gambero Rosso award for their Cartizze for nearly IO consecutive years





PROSECCO PYRAMID





APPELLATION: D.O.C. TREVISO

PROFILE: Aromas of ripe golden apples, acacia, and honeysuckle are exhibited on the nose. On the palate, the wine is dry, fresh and fruit-driven with citrus and stone-fruit flavors.

PRODUCTION AREA: Brut grapes come from Treviso, the heart of Prosecco. The soil here contain a lot of pebbles, stones, sand and some clay.

APPELLATION D.O.C. TREVISO

VARIETAL BLEND 85% GLERA,
15% CHARDONNAY & PINOT BLANC

ALCOHOL 11%

RESIDUAL SUGAR 14 G/L

ACIDITY 5.8 G/L





APPELLATION:
D.O.C.G. CONEGLIANOVALDOBBIADENE

PROFILE: Intensely fruity aroma with clear hints of ripe golden apple and floral notes of acacia flowers, lively acidity and harmonious finish.

PRODUCTION AREA: D.O.C.G. Conegliano-Valdobbiadene is a hilly area of morainic origin with calcareous soils mixed with loam and in some cases also calcareous-clay soil.

APPELLATION VALDOBBIADENE D.O.C.G.

VARIETAL BLEND 85% GLERA, 15% CHARDONNAY

VINEYARD VALDOBBIADENE D.O.C.G., PROSECCO

ALCOHOL 11%

RESIDUAL SUGAR 17 G/L

ACIDITY 5.7 G/L





APPELLATION: CARTIZZE D.O.C.G.

PROFILE: Intensely fruity aroma with clear hints of ripe golden apple, exotic fruit salad and citrus fruits.

PRODUCTION AREA: La Rivetta lies in the heart of the 106 hectares of the Cartizze area, between the districts of Santo Stefano and S. Pietro di Barbozza. A perfect combination between a gentle microclimate and very old land with calcareous sandstones and clays.

APPELLATION CARTIZZE D.O.C.G.

ALCOHOL 11.5%

VARIETAL BLEND 100% GLERA

RESIDUAL SUGAR 12 G/L

VINEYARD LA RIVETTA VINEYARD

ACIDITY 5.7 G/L



VILLA SANDI IL FRESCO ROSÉ

90% GLERA, 10% PINOT NOIR

AROMAS OF FRESH BERRIES AND A HINT OF SPICE LEAD TO A

PALATE OF CRISP ACIDITY AND A CREAMY MOUTHFEEL.

THIS DELIGHTFUL SPARKLER IS DRY, FRESH AND ZESTY.

BOUQUET - FRUITY AND FLOWERY WITH DELICATE NOTES OF

UNRIPE GOLDEN APPLE AND SMALL MOUNTAIN FLOWERS.



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