CACHET WINE

Prosecco Il Fresco, Villa Sandi

Code PROS015

A great quality Prosecco from the excellent Villa Sandi, soft, fruity and elegant. This really is very classy and worth a space in your wine rack!

Tasting Notes:

An intensely fruity aroma with hints of ripe golden apple and a flowery note reminiscent of acacia flowers. The palate is fresh and soft to the palate with pear and apple notes and an agreeably fruity and harmonious finish.



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Specification	
Vinification	Villa Sandi pride themselves on gorwing 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 inocculated 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.
ABV	11%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Veneto
Type	Prosecco
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 – Bronze Medal