Villa Sandi’s La Rivetta 120, Valdobbiadene Superiore DOCG

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Villa Sandi perfectly represents the quality microcosm of the Prosecco area. Its vineyards – located in Valdobbiadene, on the Asolo hills, and in the most favorable sites of this eastern Veneto corner – are where the Moretti Polegato family has long based its work on the values of sustainability, respect for the territory, and a quality-driven vision that is ever-mindful of the needs of markets and consumers who appreciate their products.

The Valdobbiadene Prosecco Superiore DOCG Extra Brut “La Rivetta 120” is a concrete and modern example of this philosophy.

A terroir-driven Prosecco resulting from meticulous viticultural zoning, La Rivetta 120 is a DOCG sparkling wine

obtained by grapes cultivated in particularly sunny areas on the hills of Valdobbiadene. Here, the grapes draw their character from soils of morainic and clay origin, along with marl and limestone, which impart a distinct minerality.

The grapes are harvested with a low yield per hectare, allowing this Prosecco to fully express its complexity. The expert winemaking, a long-standing hallmark of Villa Sandi, completes its balance and modern style, which is tied to the highest tradition of Venetian sparkling wine production.

An Extra Brut Prosecco made from 120 quintals per hectare and aged for 120 days on its noble lees, it conveys all the balance that only a great Extra Brut can offer. The nose is distinct and clean, with an interplay of white flowers and white-fleshed fruit accompanied by mineral notes. On the palate, it is enveloping and perfectly savory. An excellent, smooth yet firm finish completes its straightforward and very modern character.

It is the quintessential aperitif, although its Extra Brut nature also allows it to enhance culinary dishes such as mixed fried seafood or grilled fish au gratin, creating a delightfully harmonious pairing.

Company Profile

Villa Sandi is located in one of the most renowned wine regions in Italy, the Prosecco area. A family-owned winery, it owns estates in all the different Prosecco appellations, from the wider DOC area to the Asolo DOCG gentle hillsides, from the Conegliano-Valdobbiadene DOCG steep slopes to the special cru of Cartizze in Valdobbiadene. The winery is “Biodiversity Friend” certified, stating that the vine growing and production practices are designed to preserve the health and integrity of the environment and its biodiversity. Villa Sandi is a sparkle specialist not only for Prosecco but for the Classic Method “Opere” as well, which matures in Villa Sandi

centuries-old underground cellars which also host the barrrique rooms for Villa Sandi aged wines.

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