



## HOUSE OF TOWNEND

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# Prosecco Valdobbiadene Superiore DOCG Extra Brut La Rivetta 120, Villa Sandi

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<b>Usual Price</b>	£16.99
<b>Discount Price (inc. VAT)</b>	£13.89
<b>Code</b>	VILL365

In La Rivetta 120 the exquisite grapes of the Valdobbiadene vineyards are enhanced with parcels of grapes sourced from the unique La Rivetta estate and the second fermentation is extended to 4 months ("120 days" as by the name) in order to produce a premium Valdobbiadene Prosecco Superiore DOCG .

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#### Tasting Notes:

It has a brilliant straw yellow colour with marked greenish glints and a fine and delicate perlage. The aroma recalls hints of Granny Smith apple, wisteria and acacia flowers. The taste is fresh and fragrant with a particularly fruity aromatic return.

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## Specification

**Vinification** Vineyards located on the sunniest slopes of the Valdobbiadene hills. It is a hilly area of morainic origin with calcareous soils mixed with loam and in some cases also calcareous-clayey soil. 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 and only after 120 days of maturation on the lees the sparkling wine is ready for bottling.

**ABV** 11.5%

**Size** 75cl

**Drinking Window** Drink now

**Country** Italy

**Region** Veneto

**Type** Sparkling Wine

**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** Victoria Moore, The Telegraph, November 2025, 'Prosecco isn't always naff – these are the best ones to try': "Very dry indeed; richer but tightly framed."