

2015 VIGNA SANCOL CARTIZZE PROSECCO

VIGNA SANCOL, VALDOBIADDENE, ITALY



THE WINE:

100% Glera grapes from the famous Cartizze Hill in the Valdobbiadene DOCG region of Northeast Italy. The grapes are all hand picked from a single vineyard at the top of the Cartizze Hill. Fermented and aged in glass lined stainless steel - never sees any oak. Total production of less than 400 cases per year.

THE ESTATE:

The Vigna Sancol winery is owned by Cesare de Stefani who produces less than 6000 cases per year in total. The Vineyards are all within the DOCG of Valdobbiadene - Conegliano, an area halfway between the Alps and the Adriatic Sea. This hilly region has become known to produce Italy's very best sparkling wines. The vineyards are all grown without pesticides or herbicides and because of the steep terrain the grapes are all hand harvested.

Learn more about Vigna Sancola in this [New York Times Travel Section article](#).

TASTING NOTES:

Color: shimmering platinum gold

Aromas: white flowers, citrus, and lemon cake

Flavor & Texture: fresh and pure with apple, citrus, brioche, and mineral flavors; soft and delicate with low acids and tiny bubbles.

Food Pairing: serve with penne pasta tossed with cherry tomatoes, fresh mozzarella, basil and olive oil.

-DRINK NOW THROUGH 2020-