

2015 VIGNA SANCÒL EXTRA DRY

VIGNA SANCOL, VALDOBIADDENE, ITALY



THE WINE:

100% Glera grapes, all Estate grown, all from 2015, from the Valdobbiadene region of Northeast Italy. This tiny DOCG area has risen the pinnacle of Prosecco production in Italy producing sparkling wines of extremely high quality. Fermented and aged in all stainless steel using only hand harvested fruit, this Extra Dry bottling has almost zero fruit sugars remaining after fermentation.

Total production 600 cases

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.

TASTING NOTES:

Color: platinum gold

Aromas: peach, white flowers, and hints of citrus

Flavor & Texture: crisp apple and white peach flavors are dry and subtle while a clean, refreshing mineral component completes the experience

Food Pairing: honeydew melon wrapped in prosciutto di Parma

-DRINK NOW THROUGH 2019-