

# 2017 VIGNA SANCÒL PROSECCO BRUT

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## VIGNA SANCÒL, VALDOBIADDENE, ITALY



### THE WINE:

100% Glera grapes, all estate grown, all from 2017 vintage. The vineyard has southern exposure and sits on the slopes of the Cartizze hill in the Valdobbiadene region of Northeast Italy. Fermented and aged in stainless steel with all hand harvested fruit. There is zero residual sugars left after fermentation this is their driest Prosecco that they produce, however the classic delicate fruitiness from the Glera grape is still evident. Total production 600 cases.

### THE ESTATE:

The Vigna Sancòl winery is owned by Cesare de Stefani who produces less than 6,000 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:** light platinum gold

**Aromas:** fresh Asian pear, white flowers and hints of citrus

**Flavor & Texture:** crisp pear and melon lead to bright acidity and a vibrant body

**Food Pairing:** classic holiday appetizers; cheese plates, pastry puffs filled with goodness, etc!

-DRINK NOW THROUGH 2020-