

2019 Coda Gold Cartizze Prosecco Vigna Sancol Wines, Valdobbiadene , Italy



The Wine:

100% Glera grapes from the famous Cartizze Hill in the Valdobbiadene DOCG region of Northeast Italy. The grapes are all handpicked from a single vineyard at the top of Cartizze Hill. Fermented and aged in glass lined stainless steel - never sees any oak. The Coda Gold was a special project born from a partnership between Quigley Fine Wines and Vigna Sancol to make the world's very best Prosecco.

The Estate:

The Vigna Sancol winery is owned by Cesare de Stefani who produces less than 10,000 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. Learn more about Vigna Sancola in this [New York Times Travel Section article](#).

Tasting Notes:

Color: Platinum

Aromas: White jasmine flowers, peach, ripe citrus fruit and fresh minerals

Flavor & Texture: A delicate and bright sparkling wine with flavors of stone fruit and honeysuckle that dance elegantly across your palate.

Food Pairing: Green melon wrapped with Prosciutto di Parma

-Drink Now Through 2027-