



Villa Sandi is located in one of the most renowned wine regions in Italy, the Prosecco area.

The winery headquarters is a Palladian villa dating back to 1622, representing the combination between art and agriculture which characterized the Venetian landscape of past centuries. The link between the magnificence of Venice and the countryside, the area known as “Garden of Venice”.

The Moretti Polegato family, owner of Villa Sandi, have a long-standing wine making tradition handed down from father to son. Giancarlo Moretti Polegato currently manages the company and carries on the family tradition, while renewing the ancient role of Venetian villas, making Villa Sandi to a wine excellence producer and a landmark for wine culture.

Giancarlo Moretti Polegato has had a leading role in setting the pace for Prosecco reputation as a wine and as a production area while keeping to extremely high quality and commitment to environment. Combining attention for research and advanced technology with respect and love for the territory and supported by an international outlook, he has made Villa Sandi to a leading winery distributed in more than 90 countries.

Three century-old underground cellars stretch for over 1,5 km. under the villa and create the perfect environment for wine aging, thanks to their natural characteristic of keeping humidity and temperature at a constant level. Here “Opere Trevigiane”, a Classical Method Sparkling wine, is stored to refine while the two barrel rooms host the casks in which Villa Sandi Premium red wines are aged.

Villa Sandi is one of the leading producers of Prosecco, and devotes the utmost care and attention to its quality. Before Villa Sandi's wines reach the consumer, they have travelled a long road to quality. This begins with a careful selection of grapes from the company's own estates and from long-term partners who have grown grapes for Villa Sandi for decades.

Vineyards have characterized for centuries the landscape of the area and Villa Sandi Estates encompass the entire Prosecco area, from the generally flat DOC area to the Asolo DOCG gentle hillsides to the Conegliano-Valdobbiadene DOCG steep slopes to the special cru of Cartizze in Valdobbiadene. The top cru of the area is produced from the Cartizze hill and Villa Sandi with its Cartizze Vigna La Rivetta can boast a very special one. Awarded with Tre Bicchieri Gambero Rosso, 90 points from Wine Spectator, 92 from Decanter, 93 from Wine Enthusiast, it has been selected as Grand Cru d'Italia, as the best expression of the typical features of the cru of Valdobbiadene Superiore di Cartizze.

Passion, commitment, dedication to create the best Prosecco have a wider scope and includes wider commitment in land protection and safeguard. The winery vineyards have received the “Biodiversity Friend” award. The World Biodiversity Association has certified the low environmental impact of sustainable agricultural methods such as the ones used by Villa Sandi and which the winery is transferring to all the vine growers co-operating with the winery by delivering their grapes.



The Biodiversity Friend certification confirms that the winery has minimal impact on the environment. It's good practices in wine growing and agricultural activities but also an attitude towards environmental issues in general, such as use of renewable energy, reducing CO2 emissions, water conservation, hedging.

Family values

Villa Sandi is a family- owned and family-run winery.

A family is the outcome of tradition, of cultural heritage, of special bonds and when a winery is family owned all of this is projected and reflected into the wines it creates.

A family has been generally located in the production area for decades, when not centuries, and this creates a special feeling of belonging, a strong sense of identity.

As a winery located in the Prosecco area, involved in the whole process from the vineyard to the bottle, Prosecco is much more than a business opportunity, we really feel committed to our territory where viticulture is an ancient art, and our tradition.

Synergies

Villa Sandi is a member of:

WRT (Wine Research Team), a research group including 35 wineries, co-ordinated by the Italian wine maker Riccardo Cotarella. The wineries join expertise and human resources to focus on scientific and technological issues from vineyards to the winery

ISWA (Italian Signature Wines Academy) . Eight wine families, eight different production areas, eight Italian wine brands from Allegrini to Frescobaldi, Fontanafredda, Arnaldo Caprai, Planeta, Masciarelli, Feudi di San Gregorio and Villa Sandi have joined to share expertise to further promote high quality Italian wines in the world.

Villa Sandi experience

For more than 20 years the Villa Sandi and the underground cellars have been opened to the public for guided tours. More and more lovers of art, history, landscape and fine wine include Villa Sandi in their itinerary.

Along with the villa and its fascinating underground cellars, recalling past memories, Locanda Sandi offers a full wine and terroir experience. Located in the Valdobbiadene Estate, it recalls the atmosphere of last century countryside inns, and offers the typical regional cuisine.

Six bedrooms welcome the guests who want to enjoy a charming and quiet environment. A whole wine experience including history, art, terroir, landscape, wine and food, which makes Villa Sandi icon of the area, symbol of Italian life style.