BOTTER

Venezia 1928

Botter means wines since 1928. A wide range of products, many of which are made with grapes from native vines in order to underline our multi-territorial approach that spans the whole of Italy, from the North to the South. From the wines of Veneto to those of Sicily and Apulia, our selection traces out a map of Italian oenological culture and taste that reveals a shared passion.

CHARDONNAY VENETO IGT

Grapes:	Chardonnay
Appellation:	VENETO IGT
Production area:	Veneto Region
Climate:	Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions..
Harvest:	Beginning of September
Storage time:	2 years
Bottle size:	750,1500 ml
Serving temp.:	10/12 °C
Alcohol content:	12% Vol

Straw yellow color with green highlights

Delicate and elegant bouquet with a slight tone of fresh fruit

On the palate it is flavoursome, elegant and equilibrate

Excellent with appetizers and fish dishes in general

VINIFICATION: The grapes are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 15/17 °C, in stainless steel tanks. The wine is then stored at 18/20 °C in stainless steel tanks until the bottling time.