

# 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.

## MERLOT VENETO IGT

Grapes:	Merlot
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:	Second half of September
Storage time:	2/3 years
Bottle size:	750,1500 ml
Serving temp.:	18/20 °C
Alcohol content:	12% Vol



Intense red color



Clean bouquet with notes of currants and violets



Warm, smooth and harmonious with soft tannins



Lovely with savoury dishes such as risotto with mushrooms, with pasta ravioli. Pleasant accompaniment to boiled or roasted meats

**VINIFICATION:** The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C.

