

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.

ROSÉ SPUMANTE SPARKLING WINE



Grapes:	Raboso
Appellation:	SPUMANTE EXTRA DRY
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 October
Storage time:	2 years
Bottle size:	750 ml
Serving temp.:	8/12 °C
Alcohol content:	11% Vol



Light rosé colour



Elegant and intense bouquet



Dry, soft and well-balanced on the palate; round and full bodied structure



Perfect as an aperitif but excellent with fish soups, grilled fish and courses based on mushrooms

VINIFICATION: The team of oenologists select the best wines obtained to continue the sparkling winemaking process.

Afterwards the wine is filtered in steel tanks with the addition of must and selected yeasts for the second fermentation (Martinotti - Charmat method) at a controlled temperature of 14/15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, it is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.

