

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.

SOAVE DOC



Grapes:	Garganega, Trebbiano, Chardonnay
Appellation:	SOAVE DOC
Production area:	Veneto Region, Verona and Soave area
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:	Mid September
Storage time:	2 years
Bottle size:	750 ml
Serving temp.:	10/12 °C
Alcohol content:	12% Vol



Straw yellow colour tending towards greenish tinged



Fresh and delicate with hints of cherry and elderberry blossoms



On the palate it is flavoursome, dry, elegant and harmonious with a crispy finish



Excellent as aperitif, it matches cold cuts, soups, fish and roasts

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.

