

BOTTER



Venezia 1928



PRIMITIVO PUGLIA IGT, ORGANIC

Botter has been synonymous with wine since 1928. A wide range of products, the majority of which is made with grapes from native vines to emphasize its multi-territorial approach that embraces all of Italy.

INSPIRATION

Where it all began at the turn of the last century: Venice and its province.



CONSUMER SEGMENT

Lovers of contemporary classics, dynamic people who stand out for their sophistication, even at the table.



BRAND

The brand bears the name of the family that has been leading the company for three generations. In 1928 Carlo Botter and his wife Maria started a small retail business selling wines in bulk and in demijohns that became an entrepreneurial business model already by the late post-war period, when their sons, Arnaldo and Enzo started exporting bottled wines beyond national borders. At the end of the 90s the third generation - Annalisa, Alessandro and Luca - gave a further entrepreneurial impetus to the company, which led Botter S.p.A. to become a leader in the world of Italian wine.



DESIGN

Fresh and straightforward; the wine label design, which features simple and intuitive references to nature, is just as captivating as the wine.



WINE STYLE

Intense wine with a vinous and intriguing flavour on the palate; dry and soft, pleasantly long in the end.



APULIA REGION

The climate is warm and temperate, with significant rainfall all year round. During the summer the African winds cause rapid and marked rise of the thermometer and high temperature variation.



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Primitivo



Clay and
limestone



18/20 °C



Apulia

VINIFICATION:

Vinification is carried out using the traditional “submerged cap” system, carefully controlled in order to extract delicate tannins and varietal fruit characteristics.

During the maturation phase in stainless steel tanks, in wood and bottle, these evolve to reach their highest possible levels. Maceration lasts for 12-15 days at controlled temperatures not exceeding 25°C.



13,5% vol
750 ml



Intense purple color



Fruity, with notes of plums cherry marmalade and tobacco; spicy with an aftertaste of cocoa, coffee and vanilla



This wine has a very solid structure due to the elevated alcohol and the balance between soft tannins and acidity



Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses