

# BOTTER



Venezia 1928



## PINOT GRIGIO DELLE VENEZIE DOC, 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

Suitable for every occasion, easy-drinking, pleasant to sip as an aperitif and perfect for enhancing everyday meals



## VENETO REGION

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.



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## PINOT GRIGIO DELLE VENEZIE DOC ORGANIC



Pinot grigio



Clay,  
sandy soil



10/12 °C



Veneto



12% vol  
750 ml



Straw yellow color



Large and fresh bouquet with  
apple notes



On the palate it is clean and fresh  
with typical mineral taste



Ideal as an aperitif and with any  
fish courses

### 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.