

BOTTER



Venezia 1928



CHIANTI DOCG

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

Together with the new payoff, it emphasizes the sense of belonging to a territory, a history, a culture and to the values of the city that the whole world knows and envies us for. The details in the packaging highlight the search for strong continuity with the past and, simultaneously, renewed momentum in the future: the soft wave that cuts across the label is a strong reference to fresh water, the gold leaf and gloss paint finishes evoke the glitz and glamour of the city's buildings; finally, the six horizontal lines are a tribute to Venice's sestieri.



WINE STYLE

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



TUSCANY REGION

The climate is continental with mild influences of the Tyrrhenian sea. Coasts are flanked by hills and Apennine mountains. Summer is cool in the hills, but very hot and muggy in the valleys. Winter is mild in places located along the coastal plain, but harsh in inland areas.

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Sangiovese, other typical
Tuscan varieties



Clay,
galestro soil



16/18 °C



Tuscany



12,5% vol
750 ml



Intense red color



Intensely vinous bouquet with
fragrance



Dry and balanced on the palate,
Harmonious, dry, sapid flavour,
slightly tannic



This wine is suitable for the entire
meal. Excellent with salted pork
meats, cheese, pasta dishes,
white and red 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