

# 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.

## PINOT GRIGIO ROSATO DELLE VENEZIE DOC



Grapes:	Pinot Grigio
Appellation:	DELLE VENEZIE DOC
Production area:	Venice 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:	End of September
Storage time:	2 yeras
Bottle size:	750 ml
Serving temp.:	10/12 °C
Alcohol content:	12% Vol



Light rosé colour



The elegant bouquet has intense notes of acacia flowers



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



Excellent with boiled meats and fowl and fish dishes in general. Ideal as an aperitif

**VINIFICATION:** The must is left on the skins for about 12 hours at controlled temperature to give the wine its characteristic pale rosé colour. After soft-pressing the must is left to ferment at a controlled temperature between 16/18°C, in stainless steel vats, in order to exalt its freshness and aromatic notes. The wine is then stored at 17-18°C in stainless steel tanks until bottling.

