

BOTTER



Venezia 1928



PROSECCO CONEGLIANO VALDOBBIADENE SUPERIORE 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

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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Glera



Clay,
sandy soil



8/10 °C

Veneto



VINIFICATION:

The soft pressed juice is stored in stainless steel tanks for static cold decanting. Once the clean juice is racked and inoculated with selected yeasts, it will go through fermentation at a controlled constant temperature of 18°C within 8/10 days.

After a storage period, the winemaker studies a skilled coupage to achieve the Prosecco Spumante base cuvée.

Subsequently the base wine is filtered and added of saccharose and selected yeasts to undergo second fermentation (Martinotti - Charmat method) at a controlled temperature of 14-15°C in a pressure tank. Once required pressure, alcohol and sugar level are reached the wine is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.



11% vol
750 ml



Pale light yellow colour with typical crisp and delicate perlage



Complex bouquet with fruity notes of peach, green apple with scents of acacia and lilac



Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste



Ideal as an aperitif, it is a perfect combination to hors-d'oeuvres and delicate first courses. Also wonderful with sushi, fish and shellfish