

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.

SAUVIGNON TREVENEZIE IGT

Grapes:	Sauvignon
Appellation:	TREVENEZIE IGT
Production area:	Friuli Region
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:	Middle of September
Storage time:	2 Years
Bottle size:	750 ml
Serving temp.:	10/12 °C
Alcohol content:	12,5% Vol



Straw yellow color



The bouquet is aromatic and characteristic



Dry, pleasant and velvety with a good body on the palate



It emphasises strong or peculiar flavours, like polenta and Vicenza style cod or Mediterranean grilled fish

VINIFICATION: After soft-pressing the must is left to ferment at a temperature between 15°-17° C for 15 – 20 days in stainless steel vats. The wine is then stored at a controlled temperature between 18° and 20° C in special stainless-steel tanks until bottling.

