BOTTER

Venezia 1928

botter.it

Botter has been synonymous with wine since 1928, combining tradition and a forward-looking vision. It offers versatile and accessible wines, suitable for every occasion and generation. The connection with the territory and its values has been passed down through the centuries, in a unique city with timeless charm, Venice, where art, tradition, and flavors intertwine in stories that continue to enchant.

BOTTER
Asolo Prosecco Superiore DOCG

ORIGIN
A gentle embrace between the breezes coming from the Adriatic Sea and the cold air of the Alps. Warm summers, never overwhelming, and mild winters create a perfect dance of heat and coolness, allowing the vineyards to mature slowly and harmoniously. This balance between the warmth of the sun and the lightness of the air gives the wine an authentic and vibrant expression of the territory.

GRAPE VARIETY
Glera

IDENTITY
In harmony with any occasion, this wine stands out for its refined freshness and pleasant taste, ideal for an elegant aperitif or to enhance the everyday dishes of the kitchen with class.

WINEMAKING
The grapes are harvested based on their quality and degree of ripeness. The must is stored in stainless steel tanks where cold static decanting takes place. Fermentation with selected yeasts is carried out at a constant controlled temperature of 18°C, completing in 8/10 days. The team of enologists then tastes the wines and selects those to begin the sparkling process. The wine is then filtered in stainless steel autoclaves with the addition of sucrose and selected yeasts for secondary fermentation (Martinotti-Charmat method) at a controlled temperature of 14/15°C. Once the wine has reached the desired levels of pressure, alcohol, and sugar, it is refrigerated and stabilized cold (-2/-3°C), filtered, tasted, and controlled before bottling.

TASTING
Pale straw yellow in color, it opens with a delicate fragrance of pear, green apple, and acacia flowers. On the palate, it is fresh and smooth, with an ideal balance between acidity and savoriness.

PAIRINGS
Ideal as an aperitif, in harmony with vegetable or fish appetizers, soups of various types, risottos, and first courses based on fish or vegetables. Serving temperature 8/10°C.

ALC. BY VOL. 11% | AVAILABLE FORMAT 0,75 L

**The alcohol content may vary depending on the vintages.*