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
Pinot Grigio Delle Venezie DOC

ORIGIN
Pinot Grigio thrives in a climate where the breath of the sea tempers the hot summers and the protection of the Alps shields the northern winds. Cold and humid winters, combined with hot and sultry summers, with their temperature fluctuations, create the ideal conditions for a grape variety that enjoys maturing slowly.

GRAPE VARIETY
Pinot Grigio

IDENTITY
The essence of versatility: ideal for a carefree aperitif or to accompany everyday dishes with a touch of freshness. Its elegant structure and balanced aromatic profile make it suitable for any occasion.

WINEMAKING
The de-stemmed grapes are gently pressed. The resulting must ferments for 8/12 days at a controlled temperature of 15/17°C in stainless steel tanks. The wine is then stored at 10-12°C in stainless steel tanks until bottling.

TASTING
Pale straw yellow color. Persistent and floral bouquet, rich in sensations. Balanced and soft thanks to its body.

PAIRINGS
Ideal as an aperitif and with any fish courses. Ideal as an aperitif and with any fish courses. Serving temperature 8/10°C.

ALC. BY VOL. 12% | AVAILABLE FORMAT 0,75 L

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