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 Rosé Delle Venezie DOC

ORIGIN
Born in a privileged corner, where the land intertwines with the embrace of the Adriatic Sea and the protection of the Alps. Here, the temperate climate grants sunny days and cool nights, creating a harmony for the balanced maturation of the grapes.

GRAPE VARIETY
Pinot Grigio

IDENTITY
Captivates from the first sip, transforming every moment into an experience of authentic pleasure, making each occasion shine with its discreet and surprising charm.

WINEMAKING
The must is left on the skins for about 12 hours at a controlled temperature to give the wine its characteristic pale rosé color. After soft pressing, the must ferments at a controlled temperature between 16/18°C in stainless steel tanks, enhancing its freshness and aromatic notes. The wine is then stored at 10/12°C in stainless steel tanks until bottling.

TASTING
Rosé color with peach reflections. It has a persistent and floral bouquet with distinct notes of rose. Balanced and soft, thanks to its body.

PAIRINGS
It pairs well with all fish-based dishes, and it also enhances recipes with white meats and vegetables. Serving temperature 8/10°C.

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

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