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
Prosecco DOC
Extra Dry

ORIGIN
A hilly region that benefits from a temperate climate, with warm summers and mild winters, thanks to the protection of the Alps to the north. The temperature fluctuations between day and night favor optimal grape maturation, preserving freshness and aromaticity. The soil, rich in clay, limestone, and sand, is ideal for viticulture, offering good drainage and a distinct minerality.

GRAPE VARIETY
Glera

IDENTITY
Versatile and smooth, able to enhance any context with discretion, even with the simplest dishes.

WINEMAKING
The must, obtained from a soft pressing, is placed in stainless steel tanks where cold static decanting takes place. Fermentation, using selected yeasts, is conducted at a constant temperature of 18°C, completing in 8/10 days. The team of enologists tastes the wines and selects those to begin the sparkling process. The wine is then filtered in stainless steel tanks 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, and controlled before bottling.

TASTING
Pale straw yellow in color with fine, persistent perlage. It has a delicate, slightly aromatic fragrance with fruity notes reminiscent of pear and green apple. Followed by floral notes of acacia and wisteria flowers. Fresh, subtle, with a balanced acidity and savoriness, harmoniously structured with a long and lasting finish.

PAIRINGS
Ideal as an aperitif, it enhances appetizers, various soups, risottos, and first courses based on fish or vegetables. Serving temperature 8/10°C.

ALC. BY VOL. 11% | AVAILABLE FORMAT 0,2 L - 0,75 L

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