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
Vino Frizzante
Legatura spago / Sealed with string

ORIGIN
The climate plays a crucial role in the quality of the wine. The cool breezes coming from the surrounding mountains and the influence of the Adriatic Sea create a perfect microclimate, with sunny days and cool nights. This encourages a slow and steady maturation of the grapes, preserving their freshness and aromatic qualities.

GRAPE VARIETY
Glera

IDENTITY
Sparkling and genuine, sealed with traditional twine, a method used to seal the bottle, it tells the passion and character of a tradition that evokes authenticity and craftsmanship, adding a touch that highlights the deep connection with the territory.

WINEMAKING
The free-run juice obtained from a soft pressing is placed in stainless steel tanks where cold static decantation occurs. Fermentation, using selected yeasts, takes place at a constant temperature of 18°C and lasts for 8-10 days. The winemaking team then selects the cuvées for the sparkling process. The base wine is filtered in an autoclave, where selected yeasts are added to initiate the fermentation at a temperature of 14/15°C. Once the desired levels of pressure, alcohol, and sugar are achieved, the wine is cold-stabilized. Filtration and organoleptic checks follow before bottling.

TASTING
Pale straw yellow. Delicate and slightly aromatic fragrance, with floral notes of acacia and fruity hints of apple and banana. Fresh, pleasant, and subtle taste, with balanced acidity and good harmony, ending with a dry finish.

PAIRINGS
Ideal for starting any occasion, pairing elegantly with appetizers and delicate first courses where every sip enriches the experience. Serving temperature 8/10°C.

ALC. BY VOL. 10,5% | AVAILABLE FORMAT 0,75 L

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