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 Rosé Millesimato Extra Dry

ORIGIN
A special combination of geographic and climatic factors that enhance the quality of the wine. The territory is characterized by well-drained soils, combined with optimal sun exposure, ensuring proper grape maturation.

GRAPE VARIETY
Glera, Pinot Nero

IDENTITY
It adapts to every context with discretion, refreshing and delightful to drink as an aperitif, it enriches everyday meals with elegance.

WINEMAKING
The blend of Glera and Pinot Noir (with a minimum of 10% and a maximum of 15%) is expertly vinified by our team of enologists to create the base for the characteristic rosé color of the future sparkling wine. The subsequent sparkling process in autoclave, using the Charmat method, takes place at a controlled temperature of 14/15°C, followed by prolonged contact with selected yeasts for approximately 60 days, giving rise to a young, lively, and aromatic sparkling wine. Once the wine has reached the required levels of pressure, alcohol, and sugar, it is refrigerated and stabilized at cold temperatures (-2/-3°C), filtered, and controlled before bottling.

TASTING
Pale rosé color. Elegant and intense bouquet, with prominent floral notes of rose and fruity hints of peach. Dry, smooth, and well-balanced on the palate, with a round and full-bodied structure.

PAIRINGS
Ideal as an aperitif, it pairs elegantly with fish soups and dishes based on mushrooms. 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.*