BOTTER

Venezia 1928

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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
Asolo Prosecco Superiore DOCG

ORIGIN
It extends mainly in the hilly area, with picturesque landscapes that alternate between vineyards, forests, small villages, and breathtaking views. The Asolo Hills enjoy proper sun exposure, which promotes good grape ripening, and benefit from an ideal microclimate for viticulture: hot but breezy summers, cold winters, and rainfall distributed throughout the year.

GRAPE VARIETY
Glera

IDENTITY
Versatile and flawless in every situation, this wine enchants with its delicate freshness and enveloping taste, making it perfect for a refined aperitif or for transforming everyday dishes into elegant gastronomic experiences.

WINEMAKING
The grapes are harvested based on their quality and degree of ripeness. The free-run must is stored in stainless steel tanks where cold static decantation takes place. Fermentation with selected yeasts is carried out at a constant, controlled temperature of 18°C and is completed in 8 to 10 days. The team of winemakers tastes the wines produced to start the sparkling process. The wine is then filtered into stainless steel autoclaves, with the addition of sucrose and selected yeasts for the second 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 cold stabilized (-2/-3°C), filtered, tasted, and checked before bottling.

TASTING
Pale straw yellow in color. Delicate aroma, with fruity notes of pear and green apple, and acacia flowers. Fresh, smooth, with balanced acidity and minerality.

PAIRINGS
Ideal as an appetizer, in harmony with vegetable or seafood appetizers, soups of various kinds, risottos, and first courses based on fish or vegetables. Serving temperature 8/10°C.

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

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