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 Delle Venezie DOC

ORIGIN
With a temperate climate, the wine expresses elegance and liveliness, telling the story of the harmony between nature, soil, and tradition. Pinot Grigio thrives in a territory where the synergy between nature and climate is palpable with every sip.

GRAPE VARIETY
Pinot Grigio

IDENTITY
Able to enhance the atmosphere of an aperitif or gracefully elevate everyday dishes. Its freshness and versatility make it perfect for transforming any occasion into a refined and surprising taste experience.

WINEMAKING
The destemmed grapes are gently pressed. The obtained must ferments for 8-12 days at a controlled temperature of 15-17°C in stainless steel tanks. The wine is then stored at 10-12°C in stainless steel tanks until bottling.

TASTING
Pale straw yellow color. Persistent floral bouquet with rich sensations. Balanced and smooth thanks to its body.

PAIRINGS
Pairs beautifully with all fish-based dishes, also enhancing white meats and vegetables with elegance. Serving temperature 8/10°C.

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

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