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 Rosé Delle Venezie DOC

ORIGIN
A territory where every element of nature works in perfect synergy. The temperate climate, kissed by sea breezes and protected by the imposing Alps, creates an ideal climate for this grape variety, which matures slowly under the warmth of the day and the coolness of the night.

GRAPE VARIETY
Pinot Grigio

IDENTITY
An explosion of freshness that adapts to every moment, like a refined companion that makes each instant special.

WINEMAKING
The must is left on the skins for about 12 hours at a controlled temperature to impart the characteristic light rosé color to the wine. After soft pressing, the must ferments at a controlled temperature between 16-18°C in stainless steel tanks to enhance its freshness and aromatic notes. The wine is then stored at 10-12°C in stainless steel tanks until bottling.

TASTING
Rosé color with peach-colored reflections. Persistent and floral bouquet, with distinct notes of rose. Balanced and smooth thanks to its body.

PAIRINGS
Pairs well with all fish-based dishes and also enhances recipes with white meats and vegetables. Serving temperature 8/10°C.

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

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