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
Prosecco DOC
Vino Frizzante

ORIGIN
The climate is the key that unveils the magic of every bottle. The cool breezes from the mountains and the breath of the Adriatic Sea intertwine to create an ideal microclimate, where warm days and cool nights alternate in perfect harmony. This interplay of natural forces allows the grapes to ripen slowly and precisely, preserving all their freshness and aromatic intensity.

GRAPE VARIETY
Glera

IDENTITY
Ideal for any moment, this wine is an invitation to lightness: fresh and engaging, it enchants as an aperitif and adds a lively touch even to the simplest dishes.

WINEMAKING
The free-run must obtained from a gentle pressing is placed in stainless steel tanks where cold static decantation takes place. Fermentation, with selected yeasts, is conducted at a constant temperature of 18°C and completes in 8 to 10 days. The winemaking team then selects the cuvées to begin the sparkling process. The base is filtered into autoclaves, where selected yeasts are added to start the sparkling process at a temperature of 14-15°C. Once the desired levels of pressure, alcohol, and sugar are reached, the wine is cold-stabilized. It then undergoes filtration and organoleptic control before bottling.

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

PAIRINGS
It is ideal for opening any moment, elegantly pairing with delicate appetizers and first courses, where every sip enhances 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.*