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
Cuvée Vino Spumante Brut

ORIGIN
Italy is rooted in a land where the interplay of winds between the sea and mountains creates an ideal environment for the grapes. The soils, rich in minerals, combined with a mild and sunny climate, allow for the right maturation, resulting in a fresh, elegant, and surprisingly lively wine.

GRAPE VARIETY
Glera, Chardonnay

IDENTITY
Versatile and easy to drink, this wine invites you to enjoy every moment. Fresh and light, it captivates as an aperitif and enhances even the simplest dishes, turning every meal into a true convivial moment.

WINEMAKING
The grapes are carefully selected both for their origin and quality. The free-run juice is stored in stainless steel tanks where cold static decantation takes place. Fermentation with selected yeasts occurs at a constant and controlled temperature of 18°C, completed in 8/10 days. The winemaking team tastes the resulting wines and selects the best for the sparkling process. The wine is then filtered in stainless steel tanks 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 reaches the required levels of pressure, alcohol, and sugars, it is refrigerated and stabilized at cold temperatures (-2/-3°C), filtered, and checked before bottling.

TASTING
Pale straw yellow with greenish reflections. The aroma stands out with delicate notes of bread crust and yeast, blending well with fruity notes of ripe apple. Soft, slightly salty with good freshness, and a savory, persistent finish.

PAIRINGS
Ideal with vegetable and fish appetizers, soups, risottos, grilled fish, or with white and delicate meats. Serving temperature 8/10°C.

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

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