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 Extra Dry

ORIGIN
Italy is a land where nature works in perfect harmony, kissed by the sun and protected by the Alps and the sea. This ideal microclimate allows the grapes to grow slowly. The mineral-rich soils and proper sun exposure give the wine a fresh and vibrant character, ready to surprise with every sip.

GRAPE VARIETY
White grapes

IDENTITY
Versatile for all occasions, easy to drink, and pleasant to sip as an aperitif, ideal for enhancing everyday dishes.

WINEMAKING
The free-run juice obtained from gentle pressing is placed in stainless steel tanks where it undergoes cold static decantation. Fermentation, with selected yeasts, takes place at a constant temperature of 18°C and finishes in 8/10 days. The winemaking team tastes the resulting wines and selects the best ones 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 in color with fine and persistent perlage. Delicate and slightly aromatic, with fruity notes reminiscent of pear and green apple. Followed by floral notes of acacia and wisteria. Fresh, subtle, with balanced acidity and sapidity, harmoniously structured with a long and persistent finish.

PAIRINGS
An ideal harmony that pairs beautifully with delicate appetizers and first courses, as well as with prosciutto and second courses of fish. Serving temperature 8/10°C.

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

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