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 dances in perfect harmony, caressed by the sun and protected by the embrace of the Alps and the sea. Here, the microclimate encourages the slow and harmonious growth of the grapes, while the mineral-rich soils and ideal sun exposure create a fresh and vibrant wine.

GRAPE VARIETY
White grape varieties

IDENTITY
An irresistible companion for all occasions, from special events to the simplest everyday moments, perfect for an aperitif or savoring a good meal.

WINEMAKING
The free-run must obtained from a gentle pressing is placed in stainless steel tanks where cold static decantation takes place. Fermentation, carried out by selected yeasts, is conducted at a constant temperature of 18°C and finishes in 8 to 10 days. The winemaking team tastes the best wines produced to begin the sparkling process. The wine is then filtered into 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 sugar, it is refrigerated and cold-stabilized (-2/-3°C), filtered, and checked before bottling.

TASTING
Pale straw yellow in color with fine and persistent bubbles. Delicate and slightly aromatic fragrance, with fruity notes reminiscent of pear and green apple. Floral notes of acacia and wisteria follow. Fresh, subtle, with balanced acidity and minerality, good harmony, and a long, persistent finish.

PAIRINGS
Ideal as an aperitif, it is a perfect combination to hors-d'oeuvres and delicate first courses. Also wonderful with fish and shellfish. Serving temperature 8/10°C.

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

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