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
Prosecco DOC
Extra Dry

ORIGIN
The breezes from the Adriatic Sea blend with the fresh air from the Alps, creating an environment favorable to viticulture. The warm summers, but never excessive, and mild winters promote a slow and harmonious ripening of the vineyards. The mineral-rich soils and ideal microclimate contribute to the wine's finesse and structure, giving the final product a vivacity that expresses its authenticity and vibrant connection with the land.

GRAPE VARIETY
Glera

IDENTITY
It gracefully adapts to every moment, transforming even the simplest dishes into authentic expressions of taste.

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 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 enhances appetizers, soups of various kinds, risottos, and first courses based on fish or vegetables. Serving temperature: 8-10°C.

ALC. BY VOL. 11% | AVAILABLE FORMAT 0,2 L - 0,75 L

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