

Gold Prosecco DOC

BACKGROUND

Artistry, energy and ingenuity abound in this enticing wine from entrepreneur Sandro Bottega and his family. The three basic principles Sandro holds fundamental are simple: that creativity, quality, and flavor are inextricably linked, discovery is a never-ending process, and imaginative is always essential. Distilleria Bottega was founded nearly 40 years ago by master distiller Aldo Bottega, Sandro Bottega's father. The company is headquartered in Castello Roganzuolo, about 30 miles from Venice, Italy. To pay homage to Venice, this Prosecco is made only from grapes grown in the region of Veneto. The golden bottle represents the gold tiles that decorate the famous St. Mark's Basilica. The gilded bottle also protects the wine from light, preserving its clean and refreshing aromas.

TERROIR & VINTAGE NOTES

A temperate climate with generous rainfall and sunshine make the Prosecco region ideal for cultivating Glera grapes. Soil is comprised of clay, sandstone, and marl rich in nutrients and minerals, and which allows for fast drainage of water for the vines.

WINEMAKING & AGING

Grapes are hand-harvested & softly pressed in the winery. Bottega uses the Italian Charmat method, with fermentation in stainless steel tanks and a secondary fermentation in sealed tanks for 40 days. The wine is then promptly bottled and released.

TASTING NOTES

Straw yellow, brilliant, with fine and lasting perlage. Lovely notes of white flowers, fruit, and a touch of golden apple. A vibrant and fresh mouthfeel of exotic fruits, honey, green apple, and melon. Persistent bubbles and a long lasting finish.



BOTTEGA

ORIGIN

Prosecco DOC, Veneto, Italy

GRAPE VARIETIES

100% Glera

SIZES

750ml, 187ml, 1.5L

TECHNICAL DETAILS

ABV: 11%, TA: 5-6, RS: 11-12, Closure: Cork

WINEMAKER

Sandro Bottega



1.5L

187ML

750ML

