

Liquid Metals Rose Gold

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.

TERROIR & VINTAGE NOTES

A temperate climate with generous rainfall and sunshine make the Prosecco region ideal for cultivating Pinot Noir 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

The grapes are handpicked and pressed immediately, with 12 hours of skin contact to create a beautiful pink color. The Italian Charmat method is used, with fermentation in stainless steel tanks and a secondary fermentation in sealed tanks for 40 days.

TASTING NOTES

A lovely salmon pink with generous, persistent bubbles. A pronounced nose of peach blossoms, strawberries, and raspberries. Dry, fresh, fragrant, and lively with intense floral notes and ripe red fruits, and a pleasant aftertaste.



BOTTEGA

ORIGIN

Veneto IGT, Lombardy, Italy

GRAPE VARIETIES

100% Pinot Noir

SIZES

750ml, 200ml, 1.5l

TECHNICAL DETAILS

ABV: 11.50%, TA: 5.8, RS: 12-14,
Closure: Cork

WINEMAKER

Sandro Bottega



1.5L

200ML

750ML



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