

Liquid Metals White Gold 2021

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 Moscato is made only from grapes grown in the region of Veneto. The metallic bottle also protects the wine from light, preserving the wine's clean and refreshing aromas.

TERROIR & VINTAGE NOTES

Grapes are sourced from the hills of Veneto, characterized by a mild climate and alluvial clay soils that originated from Alpine and pre-Alpine glaciers that melted. A high concentration of gravel and pebbles results in light, well-draining soils ideal for viticulture.

WINEMAKING & AGING

Grapes are hand-harvested and softly pressed in the winery. The sparkling wine is created in the Italian Charmat method, with fermentation in stainless steel tanks and a secondary fermentation in sealed tanks for 40 days.

TASTING NOTES

Pale yellow, brilliant, fine and lasting perlage. A pronounced nose of roses, with hints of apricot and peach. Pleasant and sweet, with notes of candied apple and sweet peach. Lovely, persistent bubbles with a long-lasting finish.



BOTTEGA

ORIGIN

Veneto IGT, Veneto, Italy

GRAPE VARIETIES

Glera, Chardonnay, Pinot Noir, Pinot Gris

SIZES

750ml, 1.5l

TECHNICAL DETAILS

ABV: 11%, TA: 5-6, RS: 90-95,
Closure: Cork

WINEMAKER

Sandro Bottega

