

Prosecco DOC "Il Vino dei Poeti"

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

Glera grapes grown according to classic, traditional techniques in the province of Treviso – an ideal terrain for Glera vines. The soil is a mix of marl, clay, and limestone.

WINEMAKING & AGING

Glera grapes are handpicked in mid-September and pressed before must is separated from the skins. First fermentation is in steel with select yeasts; second fermentation follows the Charmat method at 57.2°F.

TASTING NOTES

Straw yellow with fine and persistent perlage. Fruity, with clear hints of ripe apple and delicate floral notes. Fresh, delicate, and balanced, with soft acidity.



750ML



BOTTEGA

ORIGIN

Prosecco DOC, Treviso, Italy

GRAPE VARIETIES

100% Glera

SIZES

750ml

TECHNICAL DETAILS

ABV: 11%, TA: 5–6.5, RS: 10–14,
Closure: Cork

WINEMAKER

Sandro Bottega

