

Valdobbiadene Prosecco Superiore DOCG

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

The climate of Conegliano Valdobbiadene is sunny, yet moderate. Most vineyards sit at steep, elevated slopes of hills where the days are hot, but the nightly temperature drops substantially. The mosaic of soils (marl, rock, sandstone) are rich in minerals and perfect for growing Glera grapes.

WINEMAKING & AGING

Only ripe, healthy and suitable Glera grapes are hand-picked and softly pressed. The single fermentation takes place in cuve close and allows for the preservation of the primary aromas of the grape. The entire process lasts about 40 days at a controlled temperature of 14°C with the addition of selected yeasts. Following fermentation, the wine is left in contact with the lees.

TASTING NOTES

Brilliant straw yellow wine with fine perlage. Refined with notes both fruity (green apples, pear, and citrus fruits) and floral (wisteria and lily of the valley). The palate is harmonious, elegant, and balanced, with lively acidity.



750ML



BOTTEGA

ORIGIN

Valdobbiadene Prosecco Superiore
DOCG, Veneto, Italy

GRAPE VARIETIES

100% Glera

SIZES

750ml

TECHNICAL DETAILS

ABV: 11.50%, TA: 5-6.5, RS: 16-18,
Closure: Cork

WINEMAKER

Sandro Bottega

