

BOTTER



Venezia 1928

PROSECCO DOC



Glera



Clay,
sandy soil



8/10 °C



VINIFICATION:

The soft pressed juice is stored in stainless steel tanks for static cold decanting. Once the clean juice is raked and inoculated with selected yeasts, it will go through fermentation at a controlled constant temperature of 18°C within 8/10 days.

After a storage period, the winemaker studies a skilled coupage to achieve the Prosecco Spumante base cuvée. Subsequently the base wine is filtered and additioned of saccharose and selected yeasts to undergo second fermentation (Martinotti - Charmat method) at a controlled temperature of 14-15°C in a pressure tank. Once required pressure, alcohol and sugar level are reached the wine is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.



11% vol
750 ml



Pale light yellow colour with typical crisp and delicate perlage



Complex bouquet with fruity notes of peach, green apple with scents of acacia and lilac



Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste



Ideal as an aperitif, it is a perfect combination to hors-d'oeuvres and delicate first courses. Also wonderful with sushi, fish and shellfish