

BOTTER

















Col di Sotto Montepulciano d'Abruzzo 2019

 Organic

\$18.95

* Suggested retail price

BOTTER
Venezia 1928

	Product code	14044709
	Licensee price	\$16.48
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata (DOC)
	Region	Abruzzo
	Appellation	Montepulciano d'Abruzzo
	Varietal(s)	Montepulciano 100 %
	Alcohol percentage	13%
	Colour	Red
	Sugar content	3.5
	Closure type	Metal screw cap
	À boire	Aging up to 2 years

ABOUT THIS WINERY

Proud of its ancestral traditions, the Botter house has been guided by 3 generations of Venetians for whom wine has always been the greatest passion. For almost a century, this company has been able to integrate Italian traditions into their wine to extract the best possible products from their cuvées.

TASTING NOTES

Intense red color with purple reflections. The nose is pleasant and fruity. Dry mouth with a nice roundness. The finish is powerful with silky tannins and nice acidity. Ideal with pasta dishes or red meats.

PRODUCT NOTES

Mediterranean climate with hot, dry summers and mild, rainy winters. In winter, despite the mitigation of the effects of the sea, the cold can arrive from the Balkans with snow along the coast.

PRODUCTION NOTES

The harvested and destemmed grapes were vinified with 7/8 days of maceration in order to extract color and structure. Alcoholic and malolactic fermentation takes place in stainless steel vats at controlled temperature. Aging 6 months.



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