

**BOTTER**














**Santi Nello Prosecco**

**\$16.45**

\* Suggested retail price

**BOTTER**  
Venezia 1928

 Organic

	Product code	10540730
	Licensee price	\$15.53
	Format	12x750ml
	Listing type	SAQ General listing
	Status	Available
	Type of product	Sparkling wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata (DOC)
	Region	Veneto
	Appellation	Conegliano Valdobbiadene - Prosecco
	Varietal(s)	Glera 100 %
	Alcohol percentage	11%
	Colour	White
	Sugar content	13
	Closure type	Cork

#### 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

Tasting notes: Well balanced with delicate fruity notes, low acidity and moderate alcohol content.  
Wine and food pairing: Excellent with starters of vegetables or shellfish, a variety of soups, risotto and light fish dishes. Ideal as an aperitif.

#### PRODUCTION NOTES

Harvest: From September 15.

Vinification: The must is quickly separated from the lees. Vinification in stainless steel tanks where the fermentation is completed after 8 to 10 days at a controlled temperature of 18 ° C. Successively, the must is added to the wine which is put in a special tank. Then the wine ferments again until it reaches the desired level of pressure (5 ° atmospheric) and is finally filtered before bottling.



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