



V23074075

Spumante Venezia DOC Brut - cl 75

Bottega White Gold is a Venezia DOC wine obtained from the vinification of Glera, Chardonnay and Pinot grapes. With its great character, this Brut sparkling wine is fresh and elegant, representing an expression of the territory where grapes are grown, among the provinces of Treviso and Venice.

Production Area: Provinces of Treviso and Venice, Italy

Vine: Glera, Chardonnay, Pinot

Plants per Hectare: 2500-3000

Training System: Sylvoz

Harvest Period: Mid-September

Yield per Hectare: 140 q/Ha

Characteristics:

Production Area

DOC Venezia area ranges from the foothills in the Province of Treviso to the Adriatic Sea in the Province of Venice, namely from Conegliano hills to Caorle lagoon. Thanks to the protection of the Dolomites in the North and to the proximity with sea and lagoon, it is characterized by a temperate-humid climate. The soil is made of alluvial material originated from Alpine and pre-Alpine glacier melting and carried by Piave and Livenza rivers. In the high plain, the high concentration of pebbles and gravel results in a light, draining soil with moderate fertility, creating ideal conditions for viticulture. This area originates the high quality grapes used to produce this sparkling wine.

Production Process

- > The grapes of the three varieties of this blend are generally harvested around mid-September.
- > Grapes are quickly carried to the winery to preserve their quality and avoid possible alterations that may result from mechanical damages, premature oxidation, microbial contamination or sun exposure.
- > Grapes are then destemmed and softly pressed to separate the skins from the must, which is finally cleaned through decantation.
- > Approximately 5% of the starting cuvee includes an aging period in barrique of 6 months. The barriques used for this wine are some in medium-toasted French oak and others in lightly toasted Acacia wood. French oak is a wood that gives the wine elegance and yields noble tannins, while Acacia gives sweetness and a less aggressive tannin, with a bouquet reminiscent of honey and vanilla.
- > The first fermentation occurs in steel tanks with the addition of selected yeasts.
- > In accordance to the Martinotti method, the second fermentation occurs in cuve close at a controlled temperature of 14°C, to preserve the primary aromas of the grapes. When sugar turns into alcohol, the yeasts naturally release carbon dioxide, making the wine "sparkling".
- > The wine is then cold stabilized, filtered and bottled.





Organoleptic Characteristics:

Color and Appearance: Straw yellow with gold reflexes, fine and persistent perlage.

Bouquet: Elegant and refined, it is characterized by fruity hints (mainly apple and peach), delicate floral aromas (hawthorn above all), with a finish of honey notes and a special aromaticity reminding of dried fruit.

Taste: Soft and captivating, on the palate it creates a perfect balance between the freshness of Glera grape, the body of Chardonnay grape and the acidity of Pinot grape.

Chemical Characteristics:

ABV: 11%

Sugar, g/l: 10-13

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 4-5 °C

Serving Suggestions: Aperitif and special occasions. Cantabrian anchovies with alpine butter, mushroom risotto, steamed vegetables on chickpea cream.

Enjoy it within: 18 months.



Recommended Glass: Flute.

Awards

89/100 - James Suckling - USA (2024)

Silver Medal - SWA The Sommelier Wine Awards - UK (2019)

Silver Medal - DAWA Decanter Asia Wine Awards - HK (2018)

Bronze Medal - IWSC - International Wine and Spirit Competition - UK (2018)

