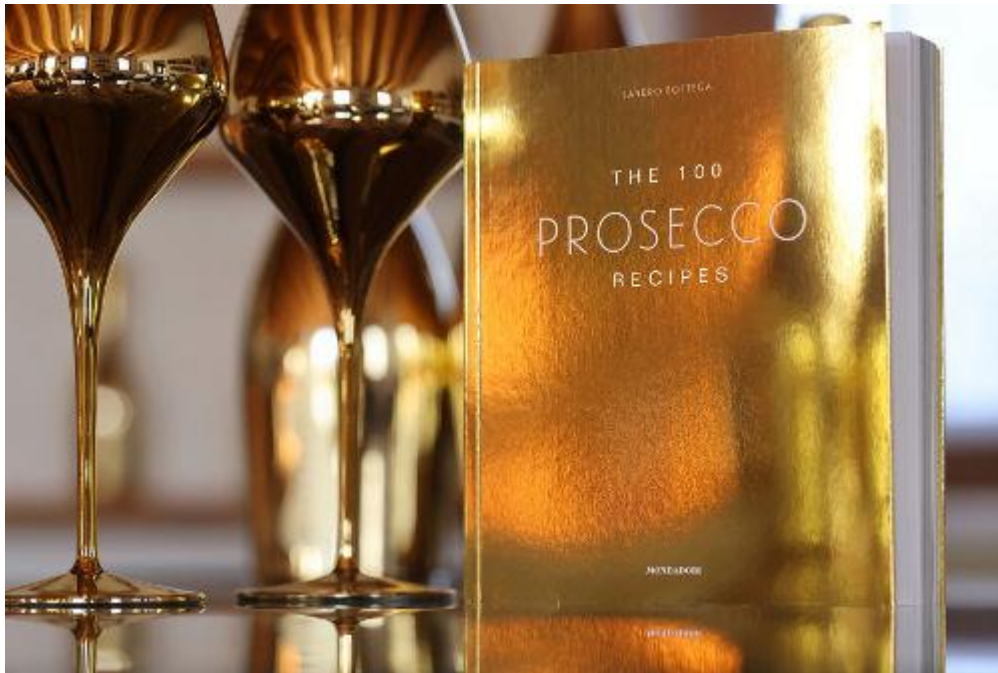




The 100 Prosecco Recipes by Sandro Bottega



Italy's [Bottega SpA](#) has an extensive wine portfolio comprising a range of still and sparkling styles. These include the well-known Bottega Gold Prosecco DOC in its distinctive gold bottle, Valpolicella, Amarone, Ripasso, Brunello di Montalcino and several other wines from Tuscany, Veneto and Friuli. The company produces around 16 million bottles a year, 85% of which are sold to over 140 countries.

President and CEO, Sandro Bottega has a long history in food and drink. As well as creating a world-leading wine, liqueur and spirit business, he has written several books on the subject and opened 20 Bottega Prosecco Bars around the world, dedicated to both Veneto and Italian cuisine.

I recently received a copy of Sandro's 'The 100 Prosecco Recipes'. The English version has now been published and leafing through this 192-page book, I couldn't help imagine I was

standing in the Prosecco Hills, breathing in the landscape with a glass of *vino spumante* in hand.

The book is a journey through this glorious part of the Veneto region of Italy, a Unesco World Heritage Site. It's a place where food and drink are as much a part of the traditional culture as salt water belongs to the sea. It's a collection of recipes, from aperitifs to desserts, with a historical overview of the region's culinary and vinous history.

Although most of the recipes do not actually contain Prosecco, they are, unsurprisingly, based on fresh, seasonal produce from the area. So, while this book will appeal to both amateur and professional cooks, some of the ingredients will not be easy to find outside of Italy. However, for those brave enough to have a go at recreating a true taste of *Trevigiano* cuisine, there are plenty of options to suit all palates.

Some of the more manageable ones that particularly caught my eye include *Riso con le verze* (rice and savoy cabbage with sausages), *Risotto al Prosecco DOCG* (risotto with Prosecco, onion and Mediterranean spices), *Trota iridea del Sile con intingolo* (rainbow trout with tomatoes, onions, garlic, fennel seeds and parsley) and *Dolce di ricotta del Cansiglio* (baked ricotta cheesecake in shortcrust pastry, flavoured with aged grappa, cinnamon and lemon). A couple of cocktails are suggested at the end, a white peach Bellini and a Lemon Spritz, both made with Prosecco DOCG.



Sandro Bottega is proud of his land's gastronomic heritage. So in this shimmering gold-covered book, he pays homage to the people who live there and who continue to preserve its culture.

For details on how to buy, please visit the dedicated Bottega [webpage](#).