

# Prosecco fine wine dining book for sparkling mums!

**A**n enchanting new book takes you on a journey through the Prosecco hills to discover all the facts and fables surrounding the popular tippie.

The 100 Prosecco Recipes by Sandro Bottega was published in English version at the end of last year by Mondadori.

Its 192-pages lead you to a Unesco World Heritage Site in Italy – Veneto Region, 50 kilometres north of Venice – where tradition, research and authenticity come together spectacularly in the name of taste.

This book is a collection of recipes, from aperitifs to desserts, accompanied by many interesting stories and curiosities.

The culinary tradition of this area has been able to combine what nature spontaneously offers with the products of agriculture and animal husbandry.

This gives life to a creative cuisine that is made up of combinations and contaminations of flavours and fragrances, along with new cooking methods, always in the name of simplicity and what is genuine.

Proud of his land's food and wine, landscape, technology and artistic heritage, Sandro Bottega wanted to pay homage to the straightforward, hard-working people who live there and who have created and preserved its culture.

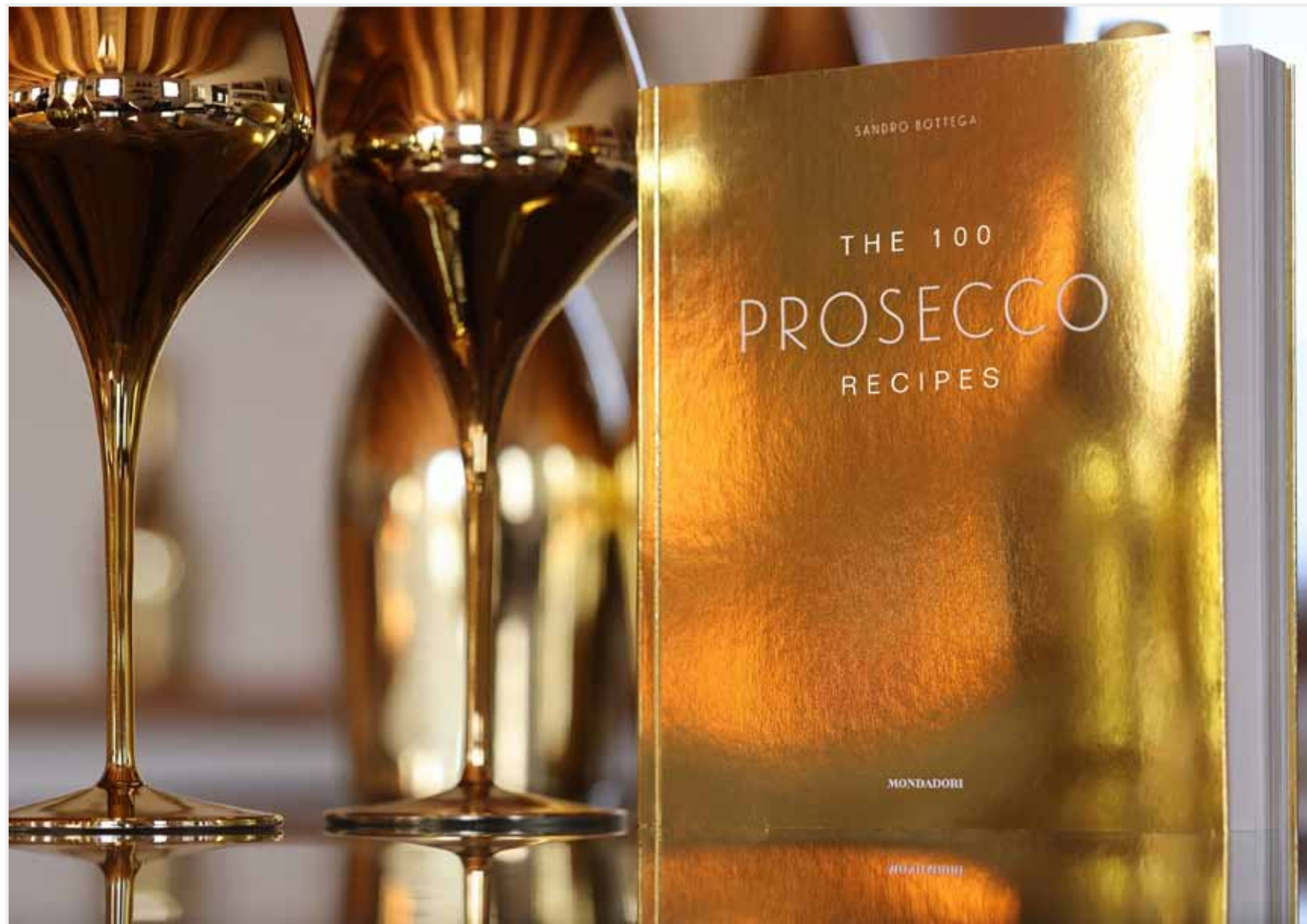
Sandro Bottega was born in 1963 and from an early age followed in his father's footsteps, working in the family distillery.

When his father died, and Sandro was just 19, he left his university studies and began to run what was then the small family business himself.

He transformed it within just a few years, together with his mother and brothers, into one of the leaders in the grappa and prosecco market.

While working incessantly and also travelling, he cultivated his passion for culture and for fine food and wine.

After writing no less than six books on the subject, he opened 20 restaurants



**100 Prosecco Recipes includes interesting anecdotes and traditional tales**

around the world, which he calls Bottega Prosecco Bar, dedicated to both Veneto and Italian cuisine.

He is passionate about authenticity, nature and technique, especially in relation to his own territory, where for four centuries his ancestors have cultivated land and produced wine.

The Bottega company, run by Barbara, Sandro and Stefano Bottega, is both a winery and a distillery.

Founded in 1977 by Aldo Bottega under the name Distilleria Bottega, the company is based in Bibano di Godega, 50 kilometres north of Venice, where it produces grappas, wines and liqueurs aimed at a high and medium-high level target.

Its grappas, marketed under the Alexander and Bottega brands, include fine selections of single-variety

grapes and distillates matured in barriques.

The range of Bottega wines includes Prosecco, including the well-known Bottega Gold, and other sparkling wines with great personality.

Amarone, Ripasso, Brunello di Montalcino and other great reds are produced in the two separate cellars in Valgatarà (Valpolicella) and Montalcino.

Bottega's offer is completed by the Creams and Liqueurs line, which includes a wide range of fruit and cream liqueurs, including Limoncino, Gianduia, Fiordilatte and Pistachio.

The company distributes its products in a total of 140 countries worldwide.

For more information visit <https://www.bottegaspa.com/en/book-100-prosecco-recipes/> website.



**Plenty of prosecco to try**