



V23083020

Prosecco Spumante DOC - cl 20

Bottega Gold is a Prosecco DOC, obtained by the vinification of Glera grapes, grown in the province of Treviso. Bottega Gold has been defined as the "Glamour Sparkling", which is characterized by the distinctive golden bottle.

Production Area: Province of Treviso (Veneto)

Vine: Glera

Plants per Hectare: 3000-3500

Training System: Double inverted

Harvest Period: From mid-September

Yield per Hectare: 150 q/Ha

Characteristics:

Production Area

- > The area, close to the Venetian Prealps, has a temperate climate with mild winters and fresh summers. The wide temperature range stimulates an increased production of aromatic compounds, which result in finer and more intense aromas.
- > The diversity of soils, sun exposure, slopes make this Prosecco a very complex wine.

Production Process

- > The grapes are harvested and brought quickly to the cellar to preserve their quality and avoid alterations that could be caused by:
 - > early oxidation;
 - > microbial contamination;
 - > sun exposure.
- > The grapes are softly pressed and the obtained must is stored at low temperature to preserve its freshness.
- > The fermentation is made partially starting from must. The entire process lasts about 40 days at a controlled temperature of 14-15 °C with the addition of selected yeasts.
- > Following fermentation, the wine is left in contact with the lees: the dead yeast cells release some important compounds which enhance the body, the structure and the aroma of the wine.





Organoleptic Characteristics:

Color and Appearance: Bright, straw yellow, fine and persistent perlage.

Bouquet: Typical and refined with fruity (green apples, pear, citrus fruits) and floral (white flowers, acacia, wisteria and lily of the valley) notes, sage and spices in the finish.

Taste: Soft, harmonious and elegant, with a light body and with lively yet balanced acidity.

Chemical Characteristics:

ABV: 11%

Sugar, g/l: 10-14

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

Serving Temperature: 4-5 °C

Serving Suggestions: Excellent as an aperitif and in cocktails, it goes particularly well with starters, light first courses (seafood and non-aromatic herb pasta and risotto), steamed or raw fish dishes, grilled white meats, stewed or fresh vegetable dishes.

Enjoy it within: 12 months.



Recommended Glass: Flute.