



V23226075

### Prosecco DOC Spumante Extra Brut - cl 75

Bottega Gold Cru is an Extra Brut sparkling wine and is part of a project to enhance Prosecco that Bottega began developing more than ten years ago. The aim is to produce sparkling wines of the highest quality by extending fermentation time and thus obtain wines with a more complex character and good longevity. The Bottega Gold Cru bottle is characterised by its unmistakable mirrored finish and glitter capsule.



**Production Area:** Province of Treviso (Veneto)

**Vine:** Glera (85% min), Chardonnay, Pinot

**Plants per Hectare:** 3000-3500

**Training System:** Double inverted

**Harvest Period:** From mid-September

**Yield per Hectare:** 130 q/Ha

#### Characteristics:

##### Production Area

- > The cultivation area of Glera grapes is located in the hilly area of the province of Treviso up to the slopes of Valdobbiandene. This area is characterised by long but not excessively cold winters and by hot summers.
- > The vines in this region grow on different types of land, each characterised by a variety of soils, exposures and slopes that make this Prosecco a wine with many nuances.
- > The hilly terrain is subject to high temperature ranges between day and night. This variation in temperature enables the development of finer, more elegant and at the same time more intense aromas.

##### 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.
- > Pressing is carried out 'softly' at low pressures to extract the compounds essential for body and structure, avoiding high pressures with the risk of compromising the quality of the wine.
- > The must is kept at a low temperature in steel tanks and purified of substances that could develop heavy, unpleasant aromas.
- > 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 for at least 3 months: 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, distinctive and refined with fruity notes (especially green apple and pear), floral notes (white flowers and acacia) and hints of bread crust.

**Taste:** Harmonious and elegant. It has a balanced acidity, with remarkable persistence.

### Chemical Characteristics:

**ABV:** 11,5%

**Sugar, g/l:** 6

**Total Acidity, g/l:** 5.00-6.50

**Serving Temperature:** 4-5 °C

**Serving Suggestions:** It pairs perfectly with seafood crudités, Scardovari oysters, meagre carpaccio and lagoon bass with citrus fruits. It also goes well with fried crustaceans. Excellent with spaghetti alla chitarra with clams and grilled amberjack with fried artichokes.



**Enjoy it within:** 5 years.

**Recommended Glass:** Flute.

Sizes Available: 75 cl