



V23230075A01

Prosecco DOC Spumante Extra Brut - cl 75

Bottega Stardust Gold 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 Stardust Gold bottle is completely covered with 5000 crystals placed by hand for a stardust effect. A luminous bottle further enhanced by the gold glitter label and 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: 110 q/Ha

Characteristics:

Production Area

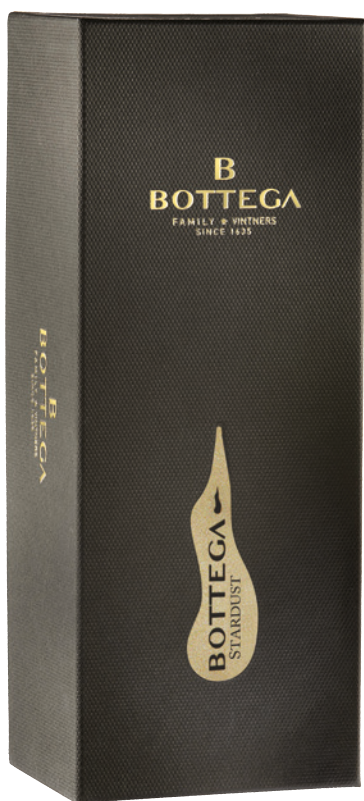
- > The cultivation area of Glera grapes is located in the hilly area of the province of Treviso up to the slopes of Valdobbiandene. This area is characterised by long but not excessively cold winters and by hot summers.
- > The hilly terrain is subject to high temperature ranges between day and night. This variation in temperature enables the development of finer, more elegant and at the same time more intense aromas.

Production Process:

- > The grapes are hand-picked 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 11 months: the dead yeast cells release some important compounds which enhance the body, the structure and the aroma of the wine.

A dose of wine aged in oak barrels is added in the preparation of the expedition syrup.

The whole production process lasts at least 12 months.





Organoleptic Characteristics:

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

Bouquet: Complex with notes of ripe apple and pear, distinctive bread crust aromas and complex notes due to the aging period in wood barrels. spicy hints of sage and marjoram in the finish.

Taste: Dry, sapid, persistent, with aromas that recall the olfactory notes.

Chemical Characteristics:

ABV: 11,5%

Sugar, g/l: 6

Total Acidity, g/l: 5.00-6.00

Serving Temperature: 4-5 °C

Serving Suggestions: It pairs perfectly with raw food and oysters. Excellent with fish main courses, even elaborated.

Enjoy it within: 5 years and beyond.



Recommended Glass: Flute.

