



## PRESS RELEASE

### **VINITALY: BOTTEGA PRESENTS 'PROSECCO PREMIUM VINTAGE COLLECTION', EXCLUSIVE QUALITY IN 4 DIFFERENT VINTAGES**

#### **Vinitaly 6-9 April, Bottega stand (C7, Hall 5)**

The Bottega winery presents at Vinitaly the new premium Prosecco line called 'Prosecco Premium Vintage Collection'. This is an epoch-making novelty in the world of Prosecco, not least because four different vintages of the well-known sparkling wine are being offered for tasting at the same time.

'Prosecco Premium Vintage Collection' is a collection of bottles characterised by unique features that raise the quality of this sparkling wine to 360°:

- Selection of individual vineyards in the most suitable plots among the Unesco Heritage Prosecco Hills;
- Glera grapes cultivated with sustainable approach and harvested only by hand at the moment of their perfect ripening;
- Pre-fermentation cryomaceration, to fully safeguard the organoleptic charge of the grapes;
- Maturation in new 'horizontal' autoclaves, the result of the most advanced technological research applied to quality oenology;
- Long fermentation times (up to 12 months, where Prosecco normally reaches around 1 month), to obtain wines with different organoleptic expressions depending on the individual vintages and the different crus.
- Lastly, stoppers made from 100% Sardinian cork and subjected in advance to a patented procedure by a specialised company capable of signalling the possible presence of off-flavours (i.e. TCA, responsible for the infamous corky taste) were chosen to preserve the wine over time.

In short, top quality in the oenological world and prices of up to 250 euros per bottle, for wines that have nothing to envy to the various Metodo Classico and French Champagnes.

Bottega has drawn up a careful comparative analysis, from which it emerged that the production costs of Prosecco, in areas with extreme hillsides, are a good three times higher than those of Metodo Classico and Champagne, which are mostly characterised by undulating or flat terrain.

At the Bottega stand at Vinitaly, five different sparkling wines from four different vintages are available for tasting: Gold Vintage 2024, Gold Cru Vintage 2023, Gold Diamond Vintage 2022, Black Stardust Vintage 2021, and Gold Stardust Vintage 2021. The first is vinified in Brut, the others in Extra Brut, an ideal dosage for the evolution over time of the wine's complexity and consequent longevity.

The latest release in the collection is Bottega Gold Stardust, which has a retail price of 250 euros. At the end of the fermentation process, the wine is left in contact with the no longer

active yeasts for at least 11 months, which, thanks to the autolysis process, release substances that are important for the wine's body, structure and aromaticity. The final touch involves the addition of the dosage syrup, in whose preparation a part of the wine aged in oak barrels is used. In this way, the production process lasts a minimum of 12 months in total. The precious bottle is completely coated with 5,000 hand-positioned crystals for a stardust effect.

'Prosecco Premium Vintage Collection' is distributed in a limited edition (no more than 50,000 bottles), only in the best wine shops and restaurants around the world.

Sandro Bottega comments: 'With the Prosecco Vintage Premium Collection project, I set out to concretely demonstrate that Prosecco, when of quality, has nothing to envy to the best French Champagnes. The historic vintages, which we jealously guard in our cellar, give us a broad overview of Prosecco's still unexpressed potential.'

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