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Meet the maker – Sandro Bottega, managing director & owner, Bottega

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How did you get into making Prosecco?

It is a family business that I took over in 1983 when my father passed. By that time, I'd already worked with him for six years. Even before that, my family had always contributed to the wine business. My grandfather was a wine broker in the early 20th century.

In my father's case, he only made grappa because, at the time, it wasn't legal to make grappa and Prosecco in the same facilities. So, I was the one to commercialise Prosecco.

What would you say to those who question Prosecco's quality?

We have analysed the production costs of Prosecco, which for cultivation are triple that of Champagne. We have examined the quality of the vineyards, which are treated like gardens, so they are of very high quality.

Like all important projects, it may take a lot of time for consumers to see that. Maybe decades. But we will get to that point

Over in the UK, English sparkling wine is your growing in popularity. What are your thoughts on that?

The style is so different from Prosecco, so it's really not a competitor. I think that it's a great innovation. But I think that to make really good quality, it needs a long

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We have a lot of sustainable practices. First, we self-produce all the energy we need with a photovoltaic system during the day. Second, we buy all our energy from alternative sources at night. Third, we recycle any water we use and purify it for alternative purposes.

Right now, we're also conducting research with an Italian university to understand how much CO2 produced will be absorbed by the vineyards.

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