



VENETIAN GOLD

COUNTRY Italy
REGION Veneto
GRAPES 100% Glera

APPELLATION
NOTABLE

Prosecco DOC
Vegan Gluten Free

DESCRIPTION

Artistry, energy and ingenuity abound in this enticing Prosecco from entrepreneur Sandro Bottega and his family. The basic principles Sandro holds fundamental are simple: creativity, quality and flavor are inextricably linked; discovery is a never-ending process; and imaginative presentation is essential. To pay homage to Venice, this Prosecco is made only from grapes grown in the region of Veneto. The golden bottle represents the gold tiles that decorate the famous St. Mark's Basilica. The gilded bottle also protects the wine from light, preserving the wine's clean and refreshing aromas. Distilleria Bottega was founded nearly 40 years ago by master distiller Aldo Bottega, Sandro Bottega's father. The company is headquartered in Castello Roganzuolo, about 30 miles from Venice, Italy.

VINIFICATION

Grapes are hand-harvested & softly pressed in the winery. Bottega uses the Italian Charmat method, with fermentation in stainless steel tanks and a secondary fermentation in sealed tanks for 40 days. The wine is then promptly bottled and released.

COLOR

Straw yellow, brilliant, fine and lasting perlage

NOSE

Lovely notes of white flowers, fruit and a touch of golden apple

PALATE

A vibrant and fresh mouthfeel of exotic fruits, honey, green apple and melon. Persistent bubbles and a long lasting finish.

ANALYSIS

Alcohol: 11% TA: 5-6 g/L RS: 11-12 g/L

BOTTLE SIZE

750 ml, 1.5 L, 3.0 L

SERVING SUGGESTIONS

Pairs well with lighter fare including appetizers and seafood dishes as well as with main courses and chocolate desserts.



© 2017 PALMBAYINTERNATIONAL INC | WWW.PALMBAY.COM