



BOTTEGA



Ask Sandro Bottega - who stands at the helm of Distilleria Bottega - and he will tell you that the exceptional quality of his product is a result of the union of passion and nature. Certainly, for three generations, his family has used only the best quality natural ingredients to produce an array of exemplary grappas, excellent liqueurs (including Limoncino, Sambuca and Gianduia) and fine, high-quality wines.



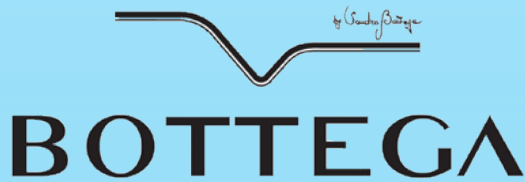
Located in northern Italy between Venice and the breathtaking Dolomites, Distilleria Bottega is, of course, at a distinct advantage. It's a stunning region of the country where, Sandro claims, the scents and flavors of the landscape are inextricably linked to the unique tastes and aromas of Bottega's grappas, liqueurs and wines. For this vintner and master distiller, respect for the environment has thus become a critical part of the winemaking process, and he has implemented numerous eco-friendly initiatives to reduce the winery's carbon footprint and to maintain the integrity of the land upon which it so deeply relies.

Distilleria Bottega's commitment to environmental conservation is reflected in both the winemaking and distillation process and beyond. When, for example, the company recently moved to a new corporate headquarters, an 18th century farmhouse, it invested heavily in the "greening" of the building. Among the most innovative additions was a state-of-the art and eco-friendly geothermal air conditioning system. Here, water from an aquifer 100 meters below the earth's surface is brought up a hauling shaft into a heat pump, where it is transformed into eco-friendly thermal energy to cool or heat the building. That same water is then recycled through a downshaft, ready to be reused.



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Bottega's commitment has led to the adoption of other sustainable initiatives, including:

Biomass Generated Thermal Energy

Bottega's distillation plant is now powered by biomass, a renewable energy source generated by waste products. In this case, the waste material comes from the grape skins (pomace) discarded following the production of grappa. The skins are dried using the hot steam in the distillation plant, converting them into the fuel that powers the steam alembics.

Bottega Vineyards

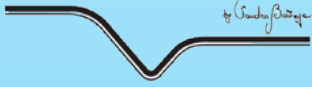


Since 2007, Bottega has been using only natural fertilizers. By 2012, the grapes grown in its vineyards and the wine produced can qualify to officially be labeled "organic." The Bottega family has been committed to organic farming for generations and also produces a line of organic products that includes olive oil, balsamic vinegar, pasta, honey and jams.

Eco-friendly Packaging

To reduce its reliance on paper products, the Alexander Grappa brand has replaced some of its traditional cardboard packaging and shipping materials with eco-friendly, recyclable fabric bags.





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Plant Waste Water Treatment

Bottega uses a plant waste water treatment process that mimics the natural treatment processes which occur in the environment, thus reducing biological and chemical contaminants. In short, wastewater is collected in a special tub and then distributed evenly across a bed of multi-layered gravel. Trees and bushes feed on the "natural" fertilizer that is created during the "breakdown" process, while the purified "white water" that remains is used for additional watering needs.

In addition to grappa, liqueur and wines, the Bottega family's other ventures include the production of glassware, wine accessories, and mineral water. It is also committed to such philanthropic pursuits as breast health awareness, "drink well" initiatives, and Millennium for Peace, a project that helps fund programs in Africa through the sale of grappa. The "Bottega Award" is presented annually to a member of the arts or sports world who best represents Italian passion and creativity.



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