



V23083075

Prosecco DOC Spumante Brut - cl 75

Bottega Gold is a Prosecco DOC, obtained by the vinification of Glera grapes, grown in the hilly area of the province of Treviso. Bottega Gold has been defined as the "Glamour Sparkling", which is characterized by the distinctive golden bottle.

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: 140 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, which is close to the Venetian Prealps. This area is characterised by long but not excessively cold winters and by hot but not sultry summers.
- > The vines in this region grow on different types of land, each characterised by a variety of soils, exposures and slopes that make this Prosecco a wine with many nuances.
- > 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 harvested and brought quickly to the cellar to preserve their quality and avoid alterations that could be caused by:
 - > early oxidation;
 - > microbial contamination;
 - > sun exposure.
- > The grapes are softly pressed and the obtained must is stored at low temperature to preserve its freshness.
- > 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: the dead yeast cells release some important compounds which enhance the body, the structure and the aroma of the wine.

Organoleptic Characteristics:

Color and Appearance: Bright, straw yellow, fine and persistent perlage.

Bouquet: Typical and refined with fruity (green apples, pear, citrus fruits) and floral (white flowers, acacia, wisteria and lily of the valley) notes, sage and spices in the finish.

Taste: Soft, harmonious and elegant, with a light body and with lively yet balanced acidity.

Chemical Characteristics:

ABV: 11%

Sugar, g/l: 12

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 4-5 °C

Serving Suggestions: Aperitif and special occasions. Creamed codfish, Prosecco risotto, salt-baked sea bass fillet.



Enjoy it within: 18 months.

Recommended Glass: Flute.

Sizes Available: 20 cl; 75 cl; 150 cl; 300 cl; 600 cl; 900 cl.





Awards



Bronze Medal - IWSC - International Wine & Spirit Competition - UK (2025) - VTG 2024

Silver Medal - The Prosecco Masters, The Drinks Business - UK (2025) - VTG 2023

Silver Medal - Mundus Vini - DE (2025)

91/100 - Decanter - Panel tasting - UK (2024)

Bronze Medal - Decanter World Wine Awards - UK (2024) - VTG 2022

90/100 - James Suckling - USA (2024) - VTG 2022

Silver Medal - DWWA Decanter World Wine Awards - UK (2023)

Silver Medal - Mundus Vini - DE (2022)

Silver Medal - Light & Fruity category, Glass of Bubbly Magazine - UK (2021)

Gold Medal - The Drinks Business, The Prosecco Masters - UK (2021)

3 Rosoni - Guida Ais - IT (2020)

Gold Medal - The Champagne & Sparkling Wine World Championship (CSWWC) - (UK) 2020

86/100 points Mundusvini, The Grand International Wine Award (2020)

Silver Medal - Sakura Japan Women's Wine Awards - JP (2020)

91/100 - Falstaff Magazine - Sparkling Trophy (2019)

Bronze Medal - IWS - International Wine & Spirit Competition - UK (2019)

Bronze Medal - Korea Wine Challenge - KR (2019)

Bronze Medal - DWWA Decanter World Wine Awards - UK (2019)

91/100 - Falstaff Magazine - Prosecco Trophy (2019)

Silver Medal - Concours Mondial de Bruxelles - BE (2019)

Commended - SWA The Sommelier Wine Awards - UK (2019)

Gold Medal - Gilbert & Gaillard International Competition - FR (2019)

Silver Medal - The Prosecco Masters, The Drinks Business - UK (2019)

Silver Medal - Sélections Mondiales des Vins - CA (2018)

Gold Medal - The Fifty Best (Sparkling Wines) - USA (2018)

Master - The Prosecco Masters The Drinks Business - UK (2018)

Silver Medal - IWSC International Wine & Spirit Competition - UK (2017)

Gold Medal - Concours Mondial de Bruxelles - BE (2017)

Commended - DWWA Decanter World Wine Awards - UK - 2017 - Bottega Gold

Silver Medal - The Prosecco Masters The Drinks Business - UK (2017)

Bronze Medal - IWC International Wine Challenge - UK (2017)

Bronze Medal - International Wine Challenge - UK (2016)

Silver Medal - The Prosecco Masters The Drinks Business - UK (2016)

Silver Medal - Sakura Awards JPN (2016)

Best at Show Quality at TRT Radeshow Frontier Magazine - UK (2015) - cl 20

Master - The Prosecco Masters The Drinks Business - UK (2015)

2 Stars - Bellavita Awards - UK (2015)

Bronze Medal - Decanter Asia Wine Awards - Hong Kong (2015)

Silver Medal - Decanter World Wine Awards - UK (2015)

Gran Menzione - Mostra dei vini di collina nella terra di Conegliano-Valdobbiadene DOCG - Italy (2014)

Best Buy Onboard product - Ispy UK (2014)

Bronze Medal - Decanter Asia Wine Awards - Asia (2013)

Arc Best Beverage Award - Airline Retail Conference - UK (2013-2012)

Silver Award - International Wine & Spirit Competition - UK (2012)

Bronze Medal - Decanter World Wine Awards - UK (2012)

Best Partnership Initiative of the Year Frontier Awards - UK (2011)

3 sterne - Prowein Premium Select Wine Challenge - Germany (2011)

Gold Medal - Buyers Forum Award, Frontier Awards - UK (2010)

