



V23050075

Millesimato Spumante Brut - cl 75

**Production Area:** Veneto, Italy**Plants per Hectare:** 3000-4000**Training System:** Sylvoz**Harvest Period:** Mid-September**Yield per Hectare:** 140 q/Ha

Characteristics:

Production Area

> Bottega Brut Millesimato is obtained by a blend of different vines (Glera, Chardonnay and Pinot) grown in territories where the mild climate, favorable exposure, draining calcareous clay soils result in a good acidity and excellent notes.

Production Process

> Around mid-September, grapes are harvested and moved to the winery in order to prevent mechanical damages, premature oxidation, microbial contamination and exposure to the sun, which may cause alteration and impair quality.

> Grapes are gently pressed removing the stems, the must is separated from the skins and then cleaned.

> The first fermentation occurs in steel tanks with the addition of selected yeasts.

> In accordance to the Martinotti method, the second fermentation occurs in cuve close at a controlled temperature of 14 °C, to preserve the primary aromas of the grapes. When sugars are transformed into alcohol, yeasts release carbon dioxide, making the wine "sparkling".

> At the end of the process, the wine is cold stabilized, filtered and bottled.



BOTTEGA

**BOTTEGA
BRUT
MILLESIMATO**



Organoleptic Characteristics:

Color and Appearance: Straw yellow, fine and persistent perlage.

Bouquet: Fruity (apple, peach) and elegant floral (acacia) notes.

Taste: Dry, lively, fresh, quite soft, with a pleasant sapidity and balanced acidity.

Chemical Characteristics:

ABV: 11%

Sugar, g/l: 10-13

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

Serving Temperature: 4-5 °C

Serving Suggestions: Aperitif and cocktails. Caprese salad, pasta with seasonal vegetables, roast turkey.

Enjoy it within: 18 months.



Recommended Glass: Flute.

Awards

Silver Medal - Korea Wine Challenge - KR
(2019)

