

Have a Sparkling and Colourful Valentine's. Thanks to Bottega. Gold and Rose Gold!

February 07, 2021

Have a Sparkling and Colourful Valentine's.

Thanks to Bottega. Gold and Rose Gold!



Bottega “Gold” Prosecco (DOC) Spumante Brut 2019, 11%

This Prosecco in its gold painted bottle has, appropriately enough, a bright gold colour, streams of micro-bubbles constantly rising. Aromas are delicately fruity with floral notes too. A lively acidity comes with the fresh bubbles yet the palate is balanced, the whole experience elegant and refined. One of the better Proseccos that I've come across and one that can be Very Highly Recommended.

It is excellent as an aperitif and in cocktails (you may try with the Negroni below). It also goes particularly well with starters, light first courses (seafood and non- aromatic herb pasta and risotto), steamed or raw fish dishes, grilled white meats, stewed or fresh vegetable dishes. Serve at 5 or 6 degrees.

They say: Bottega Gold is a Prosecco DOC, obtained by the vinification of Glera grapes. The elegance, freshness and liveliness of its bubbles stem from the beauty and tradition of its territory, where unmistakable panoramas are shaped by vineyards.



The bottle may look on the bling side but they do not use chemical-based products for their metallized bottles; this means the solvent for the varnish is water-based, instead of being oil or alcohol-based like more traditional varnishes. The company is particularly centred on saving water, reducing CO2 emissions and chemicals, and recycling waste materials.

Bottega wines are imported by [Bibendum Ireland](#)

NEGRONI GOLD

Not too sure the Prosecco shines through in the mix especially with Campari and the amazing Vermouth from Robles. But I certainly enjoyed the cocktail and one of the benefits of using the Bottega is the 11% abv instead of the much higher input from the usual gin. Cheers!

Ingredients:

30 ml Bottega Gold Prosecco DOC

30 ml Bottega Vermouth Rosso (Bodegas Robles Vermouth VRMT used)

30 ml Accademia Bitter (Campari used)

1 large ice cube

Lemon peel
Alexander Grappa Spray (not available).

Preparation:

Pour Vermouth and Bitter into a mixing glass and stir well. Strain into a chilled old-fashioned glass filled with the ice cube. Add Bottega Gold Prosecco DOC. Garnish with a lemon peel and Alexander Grappa Spray.



Bottega Rose Gold Pinot Nero Spumante Brut Rosé NV, 11.5%.

Bottega Rose Gold is a Brut rosé sparkling wine obtained through vinification of Pinot Nero grapes. As you'd expect, the colour is pink, bubbles are many and fine. The bouquet is quite intense, floral and fruity, strawberries in there for sure. And that fresh and delicate combination is also on the palate, soft and fruity and very pleasant, right through the persistent finish. Another colour and another gem from Bottega. Very Highly Recommended.

They say: *Excellent as an aperitif, it accompanies any meal. It goes particularly well with vegetarian and fish dishes (sushi, shellfish, crudités), white meats and cheeses. It is a pleasant after-dinner. Serving temperature 4-5 degrees.*



Go all out! Hamper from Dublin's Little Italy.