



V23031075

Millesimato Spumante Rosé Extra dry 11 % - cl 75



Millesimato Rosé Stefano Bottega is a sparkling wine with a distinct aromaticity, which originates from a blend of Glera, Chardonnay and Raboso grapes. It recalls the tradition in that in the Prosecco production area, farming families used to make a rosé wine, using a portion of red Raboso grapes, an indigenous grape variety from the province of Treviso. The elegant and refined packaging reproduces the graphic elements that characterize the Stefano Bottega line.

Area di Produzione: Glera e Chardonnay

Production Area: Treviso – Italy

Plants per Hectare: 2500 - 3000

Training System: Sylvoz

Harvest Period: from mid-September

Yield per Hectare: 180 q/Ha

Vine: Raboso

Production Area: Veneto – Italy

Plants per Hectare: 4500

Training System: Cordone speronato

Harvest Period: from mid-October

Yield per Hectare: 150 q/Ha

Caratteristiche:

Production Area

- > The area of cultivation of Glera and Chardonnay and Raboso grapes used for the production of this wine extends into the Prosecco DOC area
- > These areas are characterized by a mild climate and clay soils of alluvial origin, rich in minerals. Ideal conditions to be able to best express the propriety of these grapes.

Production Process

- > The grapes are harvested, when sensory analysis of the berries in the vineyard and analysis of ripeness indices show acidity and good minerality
- > Since as how the two varieties have different ripening times, they are vinified separately
- > Glera and Chardonnay grapes are generally harvested in mid-September. This is followed by destemming, soft pressing and finally cleaning the must
- > The first fermentation takes place in steel tanks following the addition of selected yeasts
- > Raboso, on the other hand, is harvested from mid-October. After the harvest, the grapes are destemmed and softly pressed.
- > Then the must is separated from the skins and fermented at a controlled temperature
- > The two wines obtained will then be blended and fermented according to the Martinotti method at a controlled temperature of 15-16°C, and the refermentation process has an average duration of 30 days





Distilleria Bottega

MILLESIMATO ROSE' STEFANO BOTTEGA



Organoleptic Characteristics:

Color and Appearance: brilliant pink, fine and persistent perlage

Bouquet: complex, with floral underbrush and fruity hints of pear and white-fleshed peach

Taste: fresh and slightly savory, it reproduces on the palate a complexity similar to that on the nose

Chemical Characteristics:

ABV: 11,5%

Sugar, g/l: 15-19

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

Serving Temperature: 4-5 °C

Serving Suggestions: Excellent as an aperitif. This is an all-meal wine that goes well with cold raw fish dishes (tartare and carpaccio of tuna or swordfish) with simple sliced meats the prosciutto, salami and soppressa, not too elaborate meat and fish main courses such as pork tenderloin with vegetables or baked fish with potatoes.



Enjoy it within: Entro 22 mesi.

Recommended Glass: Flute.