



V23220075

Spumante Extra Dry - cl 75

Bottega Star is a Extra Dry sparkling wine of great personality that originates from a special cuveé obtained from Pinot Noir, Chardonnay and Glera grapes. The bottle of great and immediate impact portrays a constellation on its surface. The blue background highlights the stars that shine intensely, thanks to the LED light bulb placed at the base of the bottle and which can be activated through the simple flip of a switch. Original and refined, Bottega Star is an intriguing suggestion for exclusive parties, informal events or evenings with friends.

Vine: Pinot Noir, Chardonnay, Glera

Production area: Lombardy, Veneto

Plants per Hectare: 3000-4000

Training System: Guyot, Spurred Cordon, Sylvoz

Harvest Period: End of August - Early September

Yield per Hectare: 140 q/Ha

Characteristics:

Production area

> On the right bank of the Po river, in the south of the Lombardy region ('oltre il po'), extends a land of gently sloping hills characterised by high temperature ranges and a sedimentary soil with marl, which is extremely favorable to the cultivation of Pinot Noir.

The two white berry varieties (Glera and Chardonnay) are grown in the Veneto region. This area, thanks to its mild climate, a good exposure, draining calcareous-clayey soils and moderate fertility, favours the preservation of good acidity and excellent perfumes.

Production process

> The grapes are harvested and rapidly taken to the wine cellar in order to preserve their quality. This process also allows to:

> Avoid the presence of foreign materials such as fragments of leaves, plant shoots or pieces of bark that could negatively affect the sensory profile of the wine;

> Reduce the crushing and breakage of the berries with consequent grape must leakage (mashing) and early oxidation of the same which would lead to a decrease in polyphenolic potential;

> Reduce the percentage presence of berries and bunches compromised by disease or not yet perfectly ripened.

Then we move on to the white vinification process of the grapes, where the skins are immediately separated from the must through soft pressing

The Pinot Noir is then subjected to the second fermentation which is carried out in autoclave according to the Charmat Lungo method:

> The selected yeasts specific for this vinification method are added;

> The temperature is set at 14/15°C to ensure that there is no risk of fermentation slow-downs or blockages and to avoid a decrease in the richness and finesse of the aromas and an alteration in color;

> At the end of the fermentation process the wine is left to age on the lees for a long time.

For the Cuvee Chardonnay-Glera, the sparkling process is the same except for the long ageing period on the lees.





Organoleptic Characteristics:

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

Bouquet: Complex, elegant and refined, characterized by delicate fruity and floral notes, with aromas of crusty bread and yeast at the end.

Taste: Full, lively and fresh, characterized by its savory and balanced acidity

Chemical Characteristics:

ABV: 11%

Sugar, g/l: 16-17

Total Acidity, g/l: 5.00-6.50

Serving Temperature: 4-5 °C

Serving Suggestions: A classy aperitif, it perfectly matches with raw fish entrees (such as oysters, sea truffles and Adriatic prawns), fish dishes, especially white-meat fish, baked with aromatic herbs accompanied by grilled and baked vegetables.

Enjoy it within: 18 months.



Recommended Glass: Flute.