



## PRESS RELEASE

### **BOTTEGA INTRODUCES NEW PRODUCTS AT TFWA 2022 IN CANNES**

***From 2 to 6 October the Italian winery and distillery will be showcasing (booth # A11 Blue Village) its new products at the TFWA World Exhibition & Conference.***

At the most prestigious Duty Free and Travel Retail show held in Cannes, Bottega will launch in this special channel **Limoncello Sorrento**, **Gianduia Fondente liqueur**, **Cappuccino liqueur** and **Bottega Stella Rosa**.

Here the details of each product:

**Limocello Sorrento** is produced from lemons grown on the Sorrento peninsula and the island of Capri, where they ripen in a mild, typically Mediterranean breeze. This Limoncello captures all the aroma of Sorrento lemons in a fresh liqueur with an elegant and appealing packaging. Beside our historic Limoncino from Sicilian lemons, we started to produce also Limoncello which has developed a strong identity in the Sorrento peninsula. The special "Limone di Sorrento", from which it originates, is characterized by the fragrant skins rich in essential oils which, left to infuse, create one of the most popular Italian liqueurs. In this way we offer the consumers two liqueurs with great personality: one originating from Sicilian lemons, the other from those of Sorrento.

**Gianduia Fondente** is Bottega's latest proposal that expands the wide range of creamy liqueurs. It is a product with a great personality that is characterized by a low alcohol content and a pronounced dark chocolate flavor. The strong hints of hazelnut increase the aromatic intensity of this "dark" version of the traditional Gianduia. Gianduia Fondente is a soft, velvety and seductive liqueur on the palate. It is characterized by the complex bouquet of expertly toasted hazelnuts and delicious dark chocolate, with floral and exotic fruit scents. It should be served cold at the end of a meal. The moderate alcohol content (17% vol) makes it excellent as an accompaniment to dry pastries and butter biscuits. It is also a tasty ingredient for the preparation of delicious cocktails. Finally, it lends itself to enriching cream-based ice creams with its aromatic charge. The original bottle with its characteristic oval shape has a capacity of 50 cl.

**Cappuccino Bottega** is produced with milk from the Alps, left to cook for a long time with coffee selections. These are fine Arabica varieties of Ethiopian origin. The African country, whose morphology is characterized by jagged mountains and extensive plateaus, is considered the cradle of coffee. The addition of sugar gives a touch of balanced sweetness to the Cappuccino, giving the liqueur a pleasant creaminess. Cappuccino Bottega develops a moderate alcohol content (15% vol.). Captivating and persuasive, it is characterized by the harmonious balance between coffee and milk, with toasted hints of cereals, caramel, cocoa, vanilla and final notes of flowers and dried fruit. On the palate the notes of cream stand out, accompanied by the moderately bitter taste and the balanced acidity of the coffee. It should be served cold at the end of a meal to gratify the palate, to accompany coffee or to complete cream-based ice creams. Finally, it can be used as an ingredient for the preparation of delicious cocktails.

**Bottega Stella Rosa** is a rosé Millesimato spumante (Italian sparkling wine) with a strong aroma, which originates from a blend of Glera and Raboso. In a certain sense it is a precursor of Prosecco Rosé, since in the production area of the famous wine the peasant families used to vinify a rosé, using a small part of red grapes from Raboso, an autochthonous variety with a great tradition in the province of Treviso. The striking bottle reproduces a constellation on its surface. The pink background highlights the stars, which shine intensely thanks to the LED light placed at the base of the bottle itself and operated with a simple switch. Original and refined, Bottega Stella Rosa is an intriguing suggestion for exclusive parties, informal events, evenings with friends. Bottega Stella Rosa is the twin bottle of Bottega Stella, characterized by blue color and containing a sparkling wine of great personality that originates from a special cuveé obtained from Pinot Noir, Chardonnay and Glera grapes.

Following the success of **Gin Bacûr**, produced in Italy using botanicals like juniper berries, sage and lemon zest, and pure water coming from the Alps, Bottega continues to promote the fine distillate contained in the original copper-colored bottle. Bottega Gin Bacûr is available in five sizes: 5 cl miniature bottle, 10 cl (spray version), 50 cl bottle, 70 cl bottle, and 100 cl bottle.

#### **About Bottega**

Bottega is a family owned company located in Bibano, Treviso (45 km North of Venice) that has been producing premium quality, typical Italian wines, grappa, spirits and food products since 1977. Bottega is a third generation business, today led by Sandro, Barbara and Stefano Bottega. Headquarters are located in a 19th-century farmhouse, renovated to preserve the original architectural and environmental characteristics, surrounded by 10 hectares of vineyards. The group also runs a winery in Valpolicella and one in Montalcino: here, the great red wines of the Veneto and Tuscany, including Amarone and Brunello, are produced. The company manages several different brands, amongst which are Alexander, Bottega and Cantina dei Poeti. With the goal of delivering health, wellbeing and pleasure through its products distributed in more than 150 countries worldwide, Bottega advocates Quality (Italian taste and authenticity), Design (expression of the excellent aesthetic character of being made in Italy) and Social Responsibility towards the environment and the community.

Contact: Giovanni Savio - Bottega S.p.A. - Tel. +39 0438 406801 - [giovannisavio@bottegaspa.com](mailto:giovannisavio@bottegaspa.com) - [www.bottegaspa.com](http://www.bottegaspa.com)