



PRESS RELEASE

BOTTEGA GOLD AWARDED WITH TWO GOLD MEDALS IN INDIA

On 16 July at the Spiritz Selection Awards 2002, India's most prestigious competition dedicated to wines and spirits, Bottega Gold was awarded a Gold medal for wine quality and a Grand Gold medal for wine quality and packaging. The award ceremony was held in New Delhi at The Leela Palace hotel, which belongs to an Indian luxury hotel chain.

Bottega Gold is a Prosecco DOC wine of great aromatic intensity, characterised by a bottle with an unmistakable golden livery, created with an exclusive metallisation process, thanks to which the gold colour becomes an integral part of the external surface of the glass.

Distinctive and original, it has become an icon of taste appreciated worldwide as an expression of the best Made in Italy. Various attempts at imitation have not undermined the success of the original, but on the contrary have helped to spread its fame.

This wine is distributed in wine shops, lounge bars, hotels and duty free outlets at major airports.

Characteristics

Bottega Gold is a Prosecco Doc Brut, obtained from the vinification of Glera grapes from Valdobbiadene. This area is located near the Veneto Pre-Alps and is characterised by a perfect climate for this native grape variety. The vineyards are located in a hilly area, in an area of absolute scenic value and great winegrowing tradition. The grapes are harvested by hand and then gently pressed in the cellar. The must thus obtained is kept in steel containers at a low temperature to preserve its freshness. This is followed by fermentation in autoclaves for almost 40 days at a controlled temperature of 14-15° C with the addition of selected yeasts (Charmat method).

Bottega Gold is characterised by distinct fruity aromas of apple, pear and exotic fruit and a fresh flavour with a dry, fruity aftertaste. Perfect as an aperitif, it lends itself well to the preparation of tasty cocktails (Bellini, Rossini). It is also a sparkling wine for the whole meal: from starters to first courses of all types and fish main courses. The packaging is completed by the special label, the shape of which recalls the foam of the newly uncorked wine.

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