



PRESS RELEASE

BOTTEGA ROSE GOLD: VEGAN SPARKLING WINE

Bottega Rose Gold is a rosé sparkling wine, which originates from Pinot Noir grapes and it Vegan certified.

The packaging of the bottle, which has contributed to the product's popularity over time, is characterised by the charming rose gold shade, the romantic hue of the king of metal. An exclusive metallisation process allows the pink colour to become an integral part of the outer surface of the bottle.

Distinctive and original, this sparkling wine has become an icon of taste, appreciated in Italy and around the world as an expression of the best Made in Italy.

The Vegan certification guarantees the total absence of products of animal origin such as, for example, albumin or casein. In this way, Bottega, a winery and distillery in Bibano di Godega (TV), manifests its attention to certain consumer groups with special needs such as those who choose a vegan diet.

The production process of Bottega Rose Gold is therefore characterised by the complete absence of substances of animal origin in the entire chain from the vineyard to the bottle.

This sparkling wine is produced from a selection of Pinot Nero grapes harvested in Oltrepò Pavese. This area of Lombardy is widely appreciated by wine growers. The vineyards extend mainly on hills (100-300 metres above sea level), where the soil is characterised by marine sediment with fine clay.

The grapes are harvested by hand and vinified at a controlled temperature. The skins remain in contact with the must for 24 hours. Must and skins are then separated by gentle pressing. Fermentation takes place at a controlled temperature of 18° C. Afterwards, the resulting wine goes through the mousse taking process. The second fermentation takes place in steel containers, according to the Charmat method, at a controlled temperature of 14° C and lasts 60-90 days.

Bottega Rose Gold, which is characterised by its unmistakable peach colour, appears brilliant with a fine and persistent perlage. The bouquet is distinctly floral, with hints of berries, especially currants and wild strawberries. The flavour is fresh, with good acidity, harmonious, delicate and persistent.

It can be defined as a wine for the whole meal. In particular, it goes well with tasty risottos with vegetables, savoury pies, chickpea hummus with crudités, roasted or sautéed vegetables with soy sauce and sesame, and borlotti or cannellini bean salads. It is also a pleasant after-dinner.

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