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Spumante Millesimato Demi-sec - cl 75

Bottega Star White is a Millesimato sparkling wine obtained from the vinification of Moscato, Glera, Chardonnay and Pinot grapes. This wine has unique and new characteristics compared to other Bottega wines: new sugar content (demi-sec) and olfactory characteristics in which peach, tropical fruits and flowers stand out. The choice of these specific grape varieties was made in order to guarantee a harmonious product on an organoleptic level and a good durability thanks to the use of Pinot Noir.

Production Area: Colli Euganei, Padua (Veneto, Italy)

Vine: Moscato

Plants per Hectare: 2500-3000

Training System: Sylvoz and Spurred cordon

Harvest Period: First Days of September

Yield per Hectare: 100 q/Ha

Production Area: Veneto, Italy

Vine: Glera, Chardonnay

Plants per Hectare: 2500-3000

Training System: Sylvoz

Harvest Period: Mid-September

Yield per Hectare: 150 q/Ha

Production Area: Lombardy, Italy.

Vine: Pinot Noir

Plants per Hectare: 2500-3000

Training System: Sylvoz and Spurred cordon

Harvest Period: First Days of September

Yield per Hectare: 100 q/Ha

Characteristics:

Production area: Glera, Chardonnay and Pinot Noir

The two white grape varieties (glera and chardonnay) are cultivated in the territories of the Veneto region with a temperate climate, good exposure draining, calcareous-clayey soils and moderate fertility make it possible to maintain good acidity and excellent aromas.

On the right bank of the Po, in the extreme south of the Lombardy region ('beyond the Po'), extends this land of gentle hills characterised by high temperature ranges and a sedimentary soil with marls extremely favourable to the cultivation of Pinot Noir.

Production area: Moscato

The Euganean Hills originated millions of years ago, initially by sedimentation of rocks and materials on the seabed and subsequently by eruptive phenomena. The soils therefore present rocks sedimentary rocks (clear and of a calcareous nature) that were formed through the deposition of detritus and sediments when these lands were still covered by sea water and basaltic strands, which were deposited following the two eruptive cycles. These soils are alkaline in character, which favours the production of grapes with a fairly high level of acidity, with a good skeleton, draining and rich in minerals and microelements. The climate of these areas is temperate and it is characterised by mild winters, hot and dry summers, good temperature ranges and, at certain times of the year by the phenomenon of thermal inversion with higher temperatures in hilly areas than in lowland areas.

The combination of all these factors make the Euganean Hills a unique area capable of giving wines such acidity, freshness, minerality and an unmistakable organoleptic profile.



Production process

The demi sec sparkling wine is obtained by blending Moscato and the cuvée of Glera, Chardonnay and Pinot Noir.

Production process: Glera, Chardonnay and Pinot Noir

The grapes are destemmed and softly pressed in order to separate the skins from the must, followed by decanting, i.e. cleaning of the must. The first fermentation takes place in steel tanks following the addition of selected yeasts. In accordance with the Martinotti method, the second fermentation takes place in cuve close, a special pressurised steel tank that allows precise control of both pressure and temperature, which is maintained at 14 °C to preserve the fragrance and typical aromas present in the original grapes. During the transformation of sugars into alcohol, the yeasts naturally release carbon dioxide, which dissolves into the wine, making it 'sparkling'.

Production process: Moscato

White vinification is carried out with destemming and pressing so as to separate the skins from the must and finally with the decanting, i.e. cleaning the must. Fermentation starts from the must and develops in cuve close following the addition of selected yeasts. Temperature is maintained at 14 °C to preserve the fragrance and aromas typical of the starting grapes.

Organoleptic Characteristics:

Color and Appearance: soft, bright straw yellow colour, and elegantly persistent effervescence with a beautiful sheen reflecting freshness

Bouquet: The nose has sweet notes of white peach, delicate reminiscence of cotton candy, hints of sweet exotic fruit, hints of white flowers, intense rose and gardenia scent, citrus notes of lime and aromatic notes of thyme.

Taste: Soft, balanced by good acidity, with slightly savory mineral finish.

Chemical Characteristics:

ABV: 9%

Sugar, g/l: 40-45

Total Acidity, g/l: 5.00-6.50

Serving Temperature: 4-5 °C

Serving Suggestions: A versatile wine that adapts to any occasion, in balloon with ice cubes, on its own or with chopped fruit such as fruit salad or whole berries such as blueberries, blackberries and raspberries garnished with a mint leaf. Perfect when paired with spicy cuisine with fusion notes or the sweet tendency of shellfish, it is also perfect to end a dinner with creamy pastries and fresh fruit.



Enjoy it within: 18 months.

Recommended Glass: Flute.