



CAMPAGNA FINANZIATA AI SENSI
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PRESS RELEASE

PROSECCO ROSÉ: BOTTEGA LAUNCHES IN ONTARIO THE NEW PINK VERSION OF THE MOST FAMOUS ITALIAN SPARKLING WINE

Bottega company, Italian winery and distillery from Bibano di Godega (Veneto region), presents in Ontario the new Prosecco Doc Rosé.

The charming rosé version, which has been discussed for some years, represents an important novelty for the world of Prosecco Doc and sparkling wines.

The wait is great, as Il Vino dei Poeti Prosecco DOC Brut Bottega is at the top of the sales ranking not only in this state, but everywhere in Canada. The new product enriches the offer of the Bottega company, which confirms its leadership in the sparkling wine market.

Il Vino dei Poeti Prosecco Doc Rosé Bottega is an innovative sparkling wine, which maintains the freshness and versatility of Prosecco. It is produced with a blend of Glera (85%) and Pinot Noir (15%). The grapes of the well-known international vine will contribute to give this Prosecco its characteristic pink color and great aromatic complexity. This wine is characterized by a fine and persistent perlage. On the nose, the fruity hints of cherry and berries stand out with delicate floral notes in the finish. On the palate it is fresh, lively and pleasantly dry with a good aftertaste.

Il Vino dei Poeti Prosecco Doc Rosé Bottega is excellent as an aperitif. It can be served during the whole meal and goes well with cold and light dishes, such as a caprese or a plate of medium-aged raw ham, with vegetable risottos, not too elaborate main courses of fish and roast or grilled white meat. Perfect with raw fish and sushi. It is also recommended in combination with pizza.

But our special suggestion is to combine our Prosecco Rosé with pasta, the timeless symbol of Italian cuisine. Penne Rigate di Grano Duro (durum wheat), tomato sauce and basil are a dish to make everyone happy at any latitude. We called it "Penne Sapore", here the recipe:

Ingredients (4 servings): 2 spoons extra virgin olive oil; 2 garlic cloves; 400 g tomato sauce; 1 red hot pepper; 15 basil leaves; 100 g Parmesan cheese; 350 g Penne Rigate di Grano Duro; 35 g Sea Salt from Sicily



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Preparation: In a large pan brown the red pepper with the garlic cloves in oil; remove the garlic and add the tomato sauce. Cook it over high heat while stirring with a wooden spoon for a few minutes. Add the basil after washing and chopping it. Go on cooking for some minutes. Cook the Penne in plenty boiling salted water (*), drain them when underdone, dress them with the sauce and grated Parmesan cheese. Take note that Penne should be cooked “al dente”. In the Italian language “al dente” (to the tooth) means that pasta has been cooked so that it is still firm when bitten.

(*) Chefs and pasta producers recommend 1 liter of water with 10 g of salt per 100 g of dry pasta. The cooking time in boiling salted water varies according to the type of pasta and is always indicated on the package. Anyway, it is recommended to taste it, while is boiling to verify directly if it is “al dente”.

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.

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