



PRESS RELEASE

VALENTINE'S DAY: BOTTEGA LAUNCHES PINK GOLD PROSECCO ROSÉ

The new sparkling wine, fresh, complex and fruity, is a perfect gift to celebrate the most romantic day of the year.

Pink Gold is a Prosecco Doc Rosé Brut, created by Bottega to offer consumers a premium version of the new Prosecco rosé.

It is an intriguing sparkling wine that fully meets the female taste. It is made from a blend of Glera and Pinot Noir grapes from the Prosecco DOC area, which are cultivated according to classic and traditional techniques which have maintained their quality and typicality unchanged over the years.

Pink Gold Bottega is contained in a sophisticated bottle with a sinuous shape. The suggestive packaging is enriched by the unmistakable livery, made with an exclusive metallization process, thanks to which the light pink colour becomes an integral part of the external surface of the glass. The glitter that covers the label and the capsule give the bottle an even more glamorous touch.

The sparkling wine, fresh, complex and fruity, is enhanced by the elegant bottle, making it the ideal gift to celebrate Valentine's Day.

Pink Gold Prosecco Doc Rosé should be served in flute glasses at a temperature of 5/6° C.

Excellent as an aperitif, to accompany finger food and small traditional Italian fried dishes, it is also a wine for the whole meal. It is an excellent accompaniment to raw fish (tartare and carpaccio), risotto with radicchio and sausage, and not too elaborate meat and fish dishes, such as pork fillet with vegetables or baked redfish with potatoes.

You can get your hands on Pink Bottega Gold this Valentine's Day from GP Brands for £23.99.

Pink Gold Prosecco Doc Rosé

The cultivation of Glera and Pinot Noir grapes, used for the production of Pink Gold Prosecco Doc Rosé Brut, extends over the Prosecco DOC area. This area is characterised by a mild climate and clayey soils of alluvial origin, rich in minerals, ideal conditions for expressing the best properties of the Glera and Pinot Nero vines.

The grapes are harvested when sensory analyses carried out in the vineyard on the berries show a natural acidity and good minerality (induced by the soil). As the two varieties have different ripening times, they are vinified separately.

The Glera grapes, harvested in mid-September, are destemmed and gently pressed. The first fermentation takes place in steel tanks after the addition of selected yeasts. The Pinot Noir grapes, on the other hand, are harvested at the end of August and then destemmed and gently pressed. In contact with the skins, pre-fermentative maceration takes place for about 12-16 hours to extract the colour. The must is then separated from the skins and fermented at a controlled temperature.

The two wines obtained, together with a percentage of Glera must, are then blended and re-fermented according to the Martinotti method, also known as Charmat, at a controlled temperature of 15-16 °C. The re-fermentation period has an average duration of over 2 months.



The wine is characterised by a brilliant mother-of-pearl pink colour and a fine and persistent perlage. The bouquet has complex notes on the nose with distinct floral scents (jasmine, elderflower and rosebud) and fruity hints of pear and white peach. It is enriched with spicy and underwood notes on the finish. Fresh and slightly savoury, on the palate it reflects the complexity of the nose scents.

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