

## Endless pairings with prosecco

Dive down the rabbit hole of food and wine pairings with prosecco, and one thing begins to ring true: Prosecco is a wine with fantastic pair-ability.



**P**ROSECCO CAN PAIR with a massive variety of dishes simply because of its nature. The general rule when pairing wine and food is that both flavours should either complement or contrast each other. Bearing that in mind, prosecco, with its high acidity, fruited aromas, soft sweetness and creamy textured palate, pairs well with foods that are acidic, sweet, fatty, salty, crunchy and a bit spicy. There are a lot of choices and endless pairings to be had.



A global favourite, surpassing champagne as the world's choice for sparkling wine, prosecco is prosecco because of the winemaking style it is crafted with, its regional typicity and the expression the wine shows in the glass. Made in Italy, in the northeastern regions of Veneto and Friuli-Venezia Giulia, prosecco is crafted from Glera grapes (with the addition of pinot nero for prosecco rosé).

The bubbles in this wine are obtained through Charmat winemaking. Like all sparkling wines, prosecco goes through two fermentations. The first is to create the base wine, and the second is to add the bubbles. In Charmat-made wines, all this takes place in a tank. This winemaking process keeps the fresh style, brightness and creamy finish that prosecco is known for. From brut to extra dry and dry, both white and rosé prosecco offer a range of styles and expressions.



One winery that spoils prosecco lovers for choice is Bottega, makers of the iconic Bottega Gold Prosecco. In its gold-clad bottle, this wine can arguably pair with nearly anything. This is often touted by winery owner Sandro Bottega. However, he is right. Bottega Gold is a spumante brut style prosecco that strikes on the dry side — marked by aromas of white flowers, touches of soft spices and a texture on the palate just like fine silk. Sushi is a must when complementing this wine with all that in the glass. The perfect sushi dinner has a massive mix of flavours that jive together. And this prosecco, with its lively nature, is a serene and delicious match for a full maki, sushi and handroll plate.



Keeping the fresh and lively vibes going, the Bottega Prosecco Rosé DOC is ideal for those who like their prosecco on the rosé-y side. Mixing together the flavours of the glera

grape and pinot noir makes for a prosecco rosé with fruity aromas of apples, peach blossoms, white peach, wild strawberries and citrus notes, and complemented by an expression on the palate that is fresh and delicate. It's perfect for cutting through the richness of a classic northern Italian pasta dish like ravioli di zucca. Often made with pumpkin or butternut squash, this pasta is served with a buttery sauce that needs a wine to match its vibe, which this bubbly rosé is excellent for.



But what about prosecco with a touch more sweetness? The Bottega Il Vino Dei Poeti Prosecco is filled with notes of quince, soft pastry notes and a mineral edge. It's followed by a palate that is done in an extra dry style, with just a touch of sweetness and flavour that ring true from the nose to the palate. With the addition of sweetness, many pairing avenues can be had. You can go for a spicy dish that picks up on the wine's sweetness like a pork belly bao or a plate with umami like a simple but complex agedashi tofu. A bite of each will bring this wine into a different flavour direction.



For the rosé style of the Il Vino Dei Poeti, you can expect an elegant mouse and vibrant wine on the palate perfectly complemented by the aromas of strawberry, raspberry and pastry notes of the wine on the nose. The delicate nature of this wine makes it a natural

complement to shrimp dishes, usually done in poached or sauced format. But the char of Spanish-style grilled shrimp does the trick to bring out a different sense of this wine — bringing out this wine's mineral notes and marrying the dish's savoury aromas with delightful fruit and floral tones.



There are many flavour pathways to go down with the full line of Bottega proseccos. These bottles are wine store and LCBO staples, ready to be chilled, popped and enjoyed on your next adventure to Flavour Town.