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## Bottega goes for Gold

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By James Evison

Obtained from the vinification of Glera grapes, and hailing for the Italian town of Valdobbiadene, Bottega Gold is a Prosecco Doc Brut which highlights the wonderful fizz from the area.



In 2019, Le Colline del Prosecco di Conegliano e Valdobbiadene was inscribed as a UNESCO World Heritage Site, and this area is located below the Alpine-Dolomite area of Veneto. It is characterised by a perfect climate for this variety of native grapes. The vineyards are located in a hilly area, in an area of high value landscape

with great winemaking tradition. The grapes are harvested by hand and then delicately pressed in the cellar.

The must obtained is kept in steel containers at a low temperature, to preserve its freshness unaltered. This is followed by fermentation in an autoclave for almost 40 days at a controlled temperature of 14-15° C with the addition of selected yeasts (Charmat method).

Bottega Gold is characterised by the strong, fruity aromas of apple, pear and exotic fruit and by the fresh flavour with a dry and fruity aftertaste. Perfect as an aperitif, it lends itself very well to the preparation of tasty cocktails (Bellini, Rossini). It is also a sparkling wine for the whole meal: from appetizers, to first courses of any type and to fish-based main courses.

The bottle with its unmistakable golden livery is made with an exclusive metallisation process, thanks to which the gold colour becomes an integral part of the external surface of the glass. Distinctive and original, it has become an icon of taste appreciated throughout the world as an expression of the best 'Made in Italy'.

The bottle is also available in Birillo (20 cl), Magnum (150 cl) and Jeroboam (300 cl) versions. This product, distributed in wine bars, lounge bars, hotels and duty free sales points in the main airports, represents an intriguing option for Christmas and New Year's toasts.

For many years, the Bottega winery has made a dedicated commitment to sustainability, which can lead to real and concrete results of reducing the impact on the environment, society and the economy.

The objective is not only preventative, i.e. to limiting the damage, but also positive, in order to bring about a widespread improvement within the scope of one's business.

This sensitivity is actually a duty for a winemaking company that draws wealth from the land and its products and which is therefore required to give something back to the land, so that the natural cycle continues to complete itself in harmony, allowing the company itself to continue to draw and to distribute wealth.



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