



PRESS RELEASE

WINE PARIS: NEWS IN THE WORLD OF PROSECCO. BOTTEGA PRESENTS 4 DIFFERENT VINTAGES AT THE SAME TIME

On the occasion of Wine Paris, the sector's reference fair, to be held in Paris from 10 to 12 February, Bottega introduces an epoch-making novelty in the world of Prosecco, presenting 4 different vintages of the well-known sparkling wine at the same time.

Bottega is the first Prosecco winery to take on a major challenge in the name of absolute quality, which is the result of study and research, as well as long experimenting, to which the agronomists and oenologists of the Bibano di Godega (TV) winery have dedicated themselves for over 3 years. Four different vintages will be launched in this Parisian exhibition context: 2021, 2022, 2023 and 2024. The aim is to seize and fully exploit the potential of a grape variety, the Glera, that can express not only freshness and aromaticity, but also structure and complexity.

These are wines of great substance with the characteristics of a true Riserva that, even before the law recognised this typology for Prosecco, Bottega began producing with 12-month fermentation in autoclaves. The result is complex aromas, persistence on the palate and sapidity. These elective characteristics, together with longevity, therefore make these sparkling wines similar to, if not superior to, many established Champagnes.

In detail, they are characterised by unique features that elevate their quality all round:

- Selection of individual vineyards in the most suitable plots among the Unesco Heritage Hills;
- Glera grapes cultivated with sustainable criteria and harvested only by hand at the moment of perfect ripeness;
- Pre-fermentation cryomaceration, to fully safeguard the organoleptic charge of the grapes;
- Ageing in new 'horizontal' autoclaves, the result of the most advanced technological research applied to quality oenology;
- Long fermentation times, to obtain wines with different organoleptic expressions depending on the individual vintages and the different crus.

They are all Extra Brut sparkling wines, suitable for fine pairings, not only aperitifs, but also tasty first courses and white meats or even game. The idea, born a few years ago and pursued with far-sightedness, aims to give Prosecco a new image and to be a stimulus for the formation of new generations of entrepreneurs, capable of producing even cru of excellence that will be in demand all over the world and served in the best restaurants, both starred and traditional, but all high-class.

The top of the range of the 'Bottega Prosecco Premium Vintage Collection' line will be the Stardust Gold, vintage 2021, still maturing (250 € retail price per bottle). Meanwhile, another release, vintage 2021, has already been ready for a week. It is Stardust Black (119 € retail price per bottle). With regard to the packaging, the outer surface of the bottle is enriched with 3,000 black crystals, positioned by hand to give a stardust effect. This is an exceptional total black finish further embellished by the glittered label and capsule. In just a few days, the first 4,000 bottles have already been sold.

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