



PRESS RELEASE

TASTING CLIMATE CHANGE: CONFERENCE ON CLIMATE CHANGE IN RELATION TO THE WORLD OF WINE

On 20 January, Sandro Bottega participated in person in the debate “No to Greenwashing – Building Real Sustainability in Wine”.

From 18 to 20 January, the fifth edition of ‘TASTING CLIMATE CHANGE’ took place in Montreal, Canada, a conference dedicated to climate change issues in relation to the world of wine.

It was a major international event that brought together, in person or virtually, over 500 participants representing the whole world. The programme consisted of four masterclasses, two full days of conferences and round tables, and four walk-around tasting sessions.

On 20 January, the debate “No to Greenwashing – Building Real Sustainability in Wine” was held, attended by Sandro Bottega, Alessio Planeta (Planeta), Felicity Carter (Drinks Insider & Areni Global) and Alejandra Galván (CedarCreek Estate Winery).

The topic on the agenda was to analyse sustainability in the wine sector with insights into the effects of climate change on viticulture. With regard to the related risk of ‘greenwashing’, the aim was to understand how producers, buyers and certification bodies can ensure that claims are credible and transparent.

In this context, Sandro Bottega, CEO of Bottega S.p.A., presented some interesting data on the effects of climate change: 'In Valpolicella, where we produce Amarone and Ripasso, rising temperatures have led to an earlier harvest, which in 1980 took place at the end of October, while today it takes place in mid-September. As a result, the drying process of the grapes, which characterises the most famous wine of the Verona area, is also completed earlier: today at the end of December, in 1980 in mid-February. I would add that, once vinification is complete, the dried grapes used to make Amarone have a higher alcohol content: 18% vol. today, 15-16% vol. in 1980).

Bottega

The Bottega family, which has four centuries of history in the world of wine and grappa, founded the company which is now both a winery and a distillery. It is based in Bibano di Godega (TV), 50 km north of Venice, where it produces grappa, wines and liqueurs. Among the grappas, the fine selections of single grape varieties and barrique-aged distillates stand out. The Bottega wine range includes Prosecco, including the well-known Bottega Gold, and other sparkling wines with great personality. Amarone, Ripasso, Chianti Gallo Nero, Brunello di Montalcino and other great red wines are produced in separate wineries in Valpolicella, Chianti and Montalcino. The Bottega range is completed by a wide selection of fruit and cream liqueurs. The company distributes its products in 165 countries around the world. For

many years, Bottega S.p.A. has been firmly committed to sustainability, which has led to real and concrete results in reducing its impact on the environment, society and the economy.

Contact: Micol Fagotto - Bottega S.p.A. - Tel. +39 0438 406 858
micolfagotto@bottegaspa.com - www.bottegaspa.com