



# BOTTEGA GOLD 11% cl. 75

## V23083075



Bottega Gold is a Prosecco Doc, obtained by the vinification in white of the Glera grapes, grown in the Valdobbiadene hills. This area is close to the Venetian Prealps and characterized by a climate perfect for this native variety of grape. The vineyards are located on a hilly territory that not only has a landscape of great value but also a long wine-growing tradition.

**Type:** Prosecco Doc Spumante Brut

**Production area:** Valdobbiadene hills, in the province of Treviso (Veneto)

**Vine:** Glera

**Average production:** 3000-3500 plants per hectare

**Growing system:** Double inverted

**Harvest period:** From the end of September

**Yield per hectare:** 120 q/Ha

### Characteristics and production process:

The grapes are hand picked and softly pressed in the winery. The must obtained is maintained in stainless steel containers at low temperature to keep its freshness. It follows the fermentation in autoclave for nearly 40 days, at a controlled temperature of 14-15° C, with the addition of selected yeasts (Charmat method). The golden bottle protects the wine by any source of light, preserving its aroma and freshness thus giving the wine a longer life.

### Organoleptic characteristics:

**Colour and appearance:** Brilliant, with a rich and persistent foam and fine perlage. Pale straw yellow

**Nose:** Clear, characteristic, fruity and flowery with scents of Golden apple, Williams pear, acacia flowers and lily of the valley

**Taste:** Quite tasty, harmonious, elegant and fresh

### Chemical characteristics:

**Alcohol % vol:** 11%

**Sugar, g/l :** 11-12

**Total Acidity, g/l:** 5,0-6,0

**Recommended glass:** Flute

**Serving temperature:** 4-5 °C

**Serving suggestions:** Good as an aperitif as well as in cocktails, it goes particularly well with starters, first courses, fish and poultry.

**Enjoy it within:** 12-16 months

### Awards:

**Bronze Medal** – Decanter Asia Wine Awards – Asia (2013)

**Arc Best Beverage Award** – Airline Retail Conference – UK (2013&2012)

**Silver Award** – International Wine & Spirit Competition – UK (2012)

**Bronze Medal** – Decanter World Wine Awards – UK (2012)

**Best Partnership Initiative of the Year** – Frontier Awards – UK (2011)

**3 sterne** – Prowein Premium Select Wine Challenge – Germany (2011)

**Gold Medal** – Buyers Forum Award, Frontier Awards – UK (2010)

