



delle **VENEZIE**
THE SEAL of WONDERFUL EXPERIENCES

BOTTER

Pinot Grigio delle Venezie DOC

BOTTER
Venezia 1928

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• Grapes

85% Pinot Grigio - 15% other varieties



• Grapes origin

Veneto, Friuli, Province of Trento



• Winemaking and Aging

The must is left on the skins to avoid acquiring their rust-red colour. After soft-pressing the must is left to ferment for about 15-20 days at a low temperature between 15-17°C in stainless steel vats. The wine is then stored at 18-20°C in special stainless-steel tanks until bottling.



• Wine description

Colour: straw yellow

Bouquet: fruity and floral notes

Taste: dry, soft and well balanced due to its full body



• Food and Wine pairing

Excellent with fish soups, grilled fish and courses based on mushrooms. Perfect match with lasagne made with sepia ink and prawn sauce.



• Service temperature

10 - 12° C



• Analytic data

Alcohol content: 12,00 % vol.

Total acidity: 5,5 g/l

Residual sugar: 4 g/l

Cellaring: 2 years