

'BOTTINUS' METODO CLASSICO

Garda D.O.C.Spumante Extra Brut



GRAPE VARIETY: Chardonnay, Pinot Bianco, Pinot Nero.

PRODUCTION ZONE: The vineyards for the production of the sparkling wine they are placed in the territory of Muscoline, location Brassina, in the instant proximity of Lake Lucone.



TRAINING SYSTEM: Guyot.

YIELD PER VINE: 2,5 Kg

VINE DENSITY: 4,500 vines/ha.

YIELD: 11 tonnes/ha.

HARVEST: By hand in small crates early in the day.

WINE MAKING: Produced using the off-the-skins technique with Pinot Bianco, Pinot Nero, and Chardonnay varieties, followed by bottle refermentation at controlled temperature with sugars and inoculated yeasts. At least 12 months ageing on the lees.

COLOUR: STRAW YELLOW WITH GREENISH HINTS. FINE AND PERSISTENT PERLAGE.



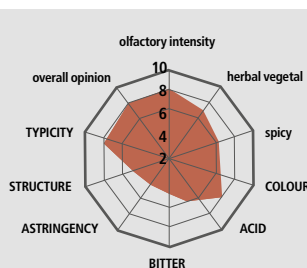
AROMA: DELICATE SENSES OF WHITE FLOWERS, YELLOW PEACH AND CEDAR.



FLAVOUR: ELEGANT AND FRESH WITH CITRUS FRUITS NOTE'S LIKE CEDER AND LEMON THAT MATCH A GOOD SAPIDITY.



Sensory scheme



The diagram above is solely for indicative purpose.



FOOD PAIRING: Excellent with aperitifs or throughout a meal featuring fish and shellfish. Ideal also with grilled meat or Tbone (Fiorentina).

SERVING TEMPERATURE: 4-6°C

ALCOOL VOL.: 12

RESIDUAL SUGAR: 2,5 g/l

Rev.01.2023



Società Agricola Erian S.R.L.

Sede Operativa: Via Montecanale 3 - 25080 Polpenazze del Garda (BS)
Sede Legale: Via Toscanini 2 - 25080 Calvagese Della Riviera (BS)
P. Iva 02658080987 - Codice Fiscale 02658080987 - Numero REA BS - 468143
tel.: +39 0365 1590240 - info@bottenago.it

www.bottenago.it