

'BOTTINUS' METODO CLASSICO

Garda D.O.C. Spumante Brut



CANTINA
BOTTENAGO

GRAPE VARIETY:	30% Chardonnay, 20% Trebbiano, 30% Pinot Bianco, 20% Pinot Nero.
PRODUCTION ZONE:	The vineyards for sparkling wine production are located in the municipality of Polpenazze del Garda, in the stunning Bottenago valley.
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, Chardonnay and Trebbiano 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.



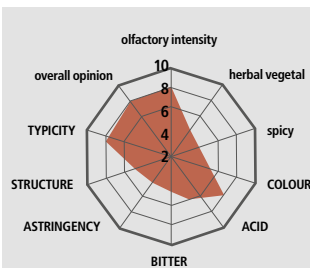
AROMA: DELICATE FRESH FRUIT HINTS; FLORAL NOTES WITH ELEGANT YEASTY NUANCES.



FLAVOUR: FRESH AND ELEGANT WITH CITRUSY NOTES TO ACCOMPANY A CARESSING CREAMINESS.



Sensory scheme



The diagram above is solely for indicative purpose.



FOOD PAIRING

Excellent with aperitifs or throughout a meal featuring fish and shellfish.



SERVING TEMPERATURE

4-6°C

ALCOOL VOL.: 12,0

RESIDUAL SUGAR: 6,9 g/l

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