Prosecco Borgo del Col Alto, Spumante NV



Region

The Prosecco DOC covers the north-east of Italy and entire regions of Veneto and Friuli with warm and moderately continental climate. The grapes are mostly grown on the flat plain though the DOCG covers the hillier area allowing grapes to have a slower ripening period creating wines of higher acidity and more intense fruit. Glera is the Prosecco grape but the style can range from Brut Nature to Demi-Sec and Frizzante to Spumante.

Producer

The company was born as a retailer in 1928 in the Veneto region for sales of wines in casks and demi-johns to restaurants and small retailers. The company is now run by the third generation and from their roots in Veneto they now have a portfolio of wines produced in some of Italy's finest regions. Botter pride themselves on their focus of sustainability, going beyond reducing emissions, production of waste and non-renewable energy usage and taking a responsible approach for the whole production chain.

Tasting Notes

This prosecco has a complex bouquet with fruity notes of peach, green apple and scents of acaia and lilac. Fresh and light palate balanced with acidity and a nice medium body and full bubbles which carries the fresh flavours on the finish. Made with 100% Glera, otherwise known as the Prosecco grape in the Veneto region. The soft pressed juice is kept cool and clean to make a refreshing and crisp style, made Spumante for full bubbles.

Food

Perfect as an aperitif or serve with hors d`ouvres and delicate first courses. Also wonderful with shellfish and creamy pasta dishes.

Technical Information

Country	Italy
Region	Italy - Prosecco
Grape(s)	Glera (100%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Off dry	
Alcohol Content	10.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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