



# Botter

## Prosecco di Valdobbiadene

**VARIETAL COMPOSITION:** Prosecco

**APPELLATION:** Valdobbiadene DOC

**AREA OF PRODUCTION/ORIGIN:**  
Valdobbiadene area

**CELLARING:** 2 years

**TASTING NOTES:** The Prosecco di Valdobbiadene doc spumante is an exquisite experience characterised by its persistent effervescence. The colour is a straw shade of yellow reflecting springs rays of sunshine while the flavour is harmoniously balanced with delicate fruity notes, a low acidity and a moderate alcohol content. Prosecco should be consumed when still young to fully appreciate the sparkle (perlage) fragrance and flavour.

**CULINARY SUGGESTIONS:** Excellent with vegetable or seafood starters, various kind of soups, risotto and first courses with vegetables, or light fish based dishes. Ideal as an aperitif.

**SERVING TEMPERATURE:** 8-10°C.

