**PRESS RELEASE**

**BOTTEGA ROSE GOLD IS THE PERFECT GIFT FOR VALENTINE’S DAY**

***Bottega Rose Gold, the aromatic Pinot Nero sparkling wine is the perfect gift to pay homage to the women, while Bottega Gold Prosecco Doc is a surprise that satisfies every man.***

**Bottega Rose Gold** is a Pinot Nero sparkling wine, immediately recognisable because the shiny, iconic, metallised bottle. The high quality of the wine is the results from the continuous research and constant monitoring of the entire production process, from vineyard to bottle.

The fresh taste, the fine bubbles and the delicate aromas that characterize this wine make it is a perfect tipple to toast to Valentine’s Day. It is also a great suggestion not only for special celebrations, but also for any moment of indulgence. The elegant metallised bottle can also be upcycled after the consumption, and used as candleholders, or flower vases.

Best served at 5/6°C in a flute glass, Bottega Rose Gold is an all meal wine, which goes particularly well with salads, vegetarian dishes, sushi, fish and cheeses.

**Bottega Gold** is a Prosecco Doc sparkling wine, characterized by the gilded bottle which has become an icon of Italian style and taste. Bottega Gold was acknowledged with several prizes over the past years, proving the quality of this wine, which results from the continuous research and constant monitoring of the entire production process, from vineyard to bottle. IWSR Magazine has published the IWSR 2019 ranking, on the basis of which for the third consecutive year Bottega Gold Prosecco Doc was confirmed in second place, after a well-known Champagne house, in the global Duty Free and Travel Retail market, for the Champagne and sparkling wines category.

An other appreciate option for Valentine’s Day is **Il Vino dell’Amore Petalo Moscato**, especially recommended for those who love sweet flavors. It is a Moscato sparkling wine, characterized the low alcohol content.

**Bottega Rose Gold**

Bottega Rose Gold is a Brut sparkling wine obtained from the rosé vinification of Pinot Nero grapes from Oltrepò Pavese. This area of ​​Lombardy is widely appreciated by winemakers. The vineyards extend mainly on the hills (100-300 meters above sea level), where the soil is characterized by marine sedimentary with fine clay. The grapes are harvested by hand and vinified at a controlled temperature. The skins remain in contact with the must for 24 hours. Must and skins are then separated with a soft pressing. Fermentation takes place at a controlled temperature of 18° C. Subsequently the wine obtained passes through the second fermentation, which takes place in steel containers, according to the “Martinotti method” (also known as Charmat method), at a controlled temperature of 14° C and lasts 60-90 days.

Bottega Rose Gold, which is characterized by its unmistakable peach color, appears bright, with a fine and persistent perlage. The scent is distinctly floral, with hints of wild berries, especially currants and wild strawberries. The flavor is fresh, with good acidity, harmonious, delicate and persistent. At the table it can be defined as an all meal wine, which goes particularly well with salads, vegetarian dishes, sushi, fish and cheeses.

**Bottega Gold**

Bottega Gold is a Prosecco Doc Brut sparkling wine, obtained by Glera grapes grown in the Valdobbiadene region. This area is located near to the Venetian Prealps and is characterized by an ideal climate for this native grape variety. The grapevines grow on hilly terrain, in an area of outstanding natural beauty and ancient winemaking tradition. The grapes are harvested by hand, and are then gently pressed in the cellars. The obtained must is then stored in steel containers at a low temperature in order to preserve the freshness. It then undergoes a second fermentation in autoclaves for around forty days at a controlled temperature of 14-15° C with the addition of selected yeasts, according to the “Martinotti method”, also known as Charmat method.

Bottega Gold is characterized by exceptionally fruity aromas of apple, pear and exotic fruit, as well as its fresh flavour encompassing a dry and fragrant aftertaste. Perfect as an aperitif and well suited to use in delicious cocktails - such as Bellini or Rossini -, it can be suitably paired with every meal: from appetizers and starters of all kinds, to main meals and fish dishes in particular. During our tasting Bottega Gold is proposed with fine Italian ham, Parmigiano Reggiano cheese, green olives and taralli (traditional breadsticks from South Italy).

**Il Vino dell’Amore Petalo Moscato**

Il Vino dell’Amore (The Wine of Love) Petalo Moscato is produced from the juicy grapes grown on the Euganean hills, in the district of Padua, north East of Italy. After the harvest, the grapes are softly pressed, separated from the skins and preserved at a low temperature; after the addition of selected yeasts, the must is submitted to the sparkling process according to the “Martinotti method”, which allows to preserve the primary aromas, typical of Moscato grapes. The resulting wine has the fresh and fragrant character of the original grapes, a low alcohol content and a pleasantly sweet taste. This fresh, pale yellow wine has a fine and lasting perlage, and a sweet and delicate taste; the aromatic bouquet is characterized by delicate scent of rose, wisteria, wildflowers, yellow peach, apricot and citrus. We suggest to taste Il Vino dell’Amore Petalo Moscato with Caciocavallo cheese, fruit available in the season (pear, apple, ananas, kiwi) and shortbread biscuits.

**About Bottega**

Bottega is a family owned company located in Bibano, Treviso (45 km North of Venice) that produces and distributes typical Italian premium quality beverages and food products to a global market.

Bottega is a third generation business, today led by Barbara, Sandro, and Stefano Bottega. Headquarters are located in a 19th-century farmhouse, renovated to preserve the original architectural and environmental characteristics, surrounded by 10 hectares of vineyards. The group also runs a winery in Valpolicella and one in Montalcino: here, the great red wines of the Veneto and Tuscany, including Amarone and Brunello, are produced. The company manages several different brands, amongst which are Alexander, Bottega and Cantina dei Poeti. With the goal of producing and distributing the best Italian wine, grappa, spirits, and food all over the world, Bottega advocates Quality (Italian taste and authenticity), Design (expression of the excellent aesthetic character of being made in Italy) and Social Responsibility towards the environment and the community.

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