

Prosecco Ti Amo 20cl 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

Made in the Tank method, Prosecco is a fashionable dry sparkling wine produced from Glera grapes (formerly known as Prosecco) grown in the hills of Treviso in the Veneto region. This wine has a pale lemon colour with a nose of white flowers and citrus. The palate has a creamy, refreshing sparkle with lovely fruity notes on apple, pear and melon which linger on the palate.

Food

Typically slightly off dry, Prosecco pairs perfectly with canapes based on goats cheese or salmon otherwise just as an aperitif.

Technical Information

Country	Italy	Dry/Sweet Style	Off dry
Region	Italy - Prosecco	Alcohol Content	11%
Grape(s)	Glera (100%)	Closure Style	Plastic cork
Type	Sparkling	Organic/Biodynamic	No
Style	Fizz	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk