



Botter

CASA VINICOLA

Led by the third generation of the family, Casa Vinicola Botter has almost a century of life.

Today we are one of the leading Italian wineries on the export market.

1928 Carlo Botter founds the Casa Vinicola as a bulk merchant. Later on 1950 the family starts the sales of wine in bottles, increasing the company share on European markets. In 1996 the third generation joins the company: new style, new corporate image, new marketing strategies and including new wines from the south of Italy.

Today The winery cooperates with the most qualified wine producers in Veneto, Apulia, Molise, Abruzzo and Sicily.

A strong relationship that begins in the vineyards and go through all the production cycles from fermentation and vinification until the wine is bottled.





PINOT GRIGIO DOC DELLE VENEZIE

Grapes: Pinot Grigio
Vinification: The grapes are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 15/17 °C, in stainless steel tanks. The wine is then stored at 18/20 °C in stainless steel tanks until the bottling time.
Tasting Notes: Straw yellow color. Large and fresh bouquet with apple notes. On the palate it is clean and fresh with typical mineral taste.
Pairing: Ideal as an aperitif and with any fish courses.
Storage time: 2 years.
Alcohol: 12%



MERLOT VENETO IGT

Grapes:
Vinification: The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C.
Tasting Notes: Intense red color. Clean bouquet with notes of currants and violets. Warm, smooth and harmonious with soft tannins.
Pairing: Lovely with savoury dishes such as risotto with mushrooms, with pasta ravioli. Pleasant accompaniment to boiled or roasted meats.
Storage time: 2/3 years.
Alcohol: 12%



SOAVE DOC

Grapes: Garganega, Trebbiano, Chardonnay.
Vinification: The grapes are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 15/17 °C, in stainless steel tanks. The wine is then stored at 18/20 °C in stainless steel tanks until the bottling time.
Tasting Notes: Straw yellow colour tending towards greenish tinged. Fresh and delicate with hints of cherry and elderberry blossoms. On the palate it is flavoursome, dry, elegant and harmonious with a crispy finish.
Pairing: Excellent as aperitif, it matches cold cuts, soups, fish and roasts.
Storage time: 2 years.
Alcohol: 12%



BARDOLINO DOC

Grapes: 60% Corvina Veronese, 30% Rondinella, 10% Molinara.
Vinification: The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C.
Tasting Notes: Brick red colour. Black pepper stand out in the bouquet, nice scents of small red fruits. Delicate and fresh on the palate, sublime plum notes.
Pairing: ideal with risotti, pasta courses with meat sauces and fowl.
Storage time: 2 years.
Alcohol: 12%



VALPOLICELLA DOC

Grapes: 70% Corvina Veronese, 20% Rondinella, 10% Molinara.
Vinification: The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C.
Tasting Notes: Ruby red colour. Vinous, delicate and characteristic bouquet. Dry and balanced on the palate, with soft tannins which enhance its structure.
Pairing: Ideal with strong flavoured dishes such as spicy meat courses. It is excellent with game dishes.
Storage time: 2/3 years.
Alcohol: 12%

OTHER PRODUCTS FROM THE SAME LINE: CHARDONNAY VENETO IGT, SAUVIGNON TREVENEZIE IGT, PINOT GRIGIO ROSE' DELLE VENEZIE DOC, BARDOLINO CHIARETTO DOC, CHIANTI DOCG, CHIANTI CLASSICO DOCG



**MONTEPULCIANO D'ABRUZZO
TOR DEL COLLE DOC RISERVA**

Grapes: Montepulciano 100%

Aging: The wine ages for at least 12 months in wooden casks and then for another 12 months in steel tanks.

Tasting notes: Deep ruby red colour with garnet flecks tending to purple with ageing. Intense, vinous bouquet with an immediate cherry flavour changing to notes of blackberries and liquorice with bottle aging. Dry and herbaceous on the palate, it becomes round full-bodied and more balanced with age.

Alcohol: 13%



BIFERNO TOR DEL COLLE RISERVA DOC

Grapes: 80% Montepulciano, 20% Aglianico

Aging: The wine ages for at least 18 months in wooden casks and for another 18 months in steel tanks.

Tasting notes: Bright and intense ruby red colour which becomes garnet with ageing. This wine has a pleasant, characteristic and ethereal bouquet. Dry, velvety, tannic and well-balanced on the palate.

Alcohol: 13%



SANGIOVESE LA CASADA IGT

Varietal composition: 100% Sangiovese

Vinification: The must is left on the skins for 4-8 days. It is then placed in special tanks where fermentation is completed in 8-10 days at 25°-30°C.

Harvest date: Second half of September.

Cellaring: 2-3 years.

Alcohol Content: 11%vol.

Total Acidity (as tartaric acid): 5,50 g/l

Reducing Sugar: 3,10 g/l

Tasting Notes: Dry, pleasant and vinous. Fresh bouquet with flowers notes.

Culinary Suggestions: Ideal with roasted meats, red grilled meats and hard cheeses.

Serving Temperature: 18° - 20° C.



**BRUNELLO DI MONTALCINO DOCG
MOLINO DELLA SUGA**

Grapes: 100% Sangiovese Grosso

Vinification: Traditional red wine vinification at a controlled temperature between 18° and 28° C

CELLARING: 5 years

ALCOHOL CONTENT 13,5% vol.

TASTING NOTES: made with the best sangiovese grosso grapes, aged in oak barrels for at least two years and in bottles for three months. This wine is ruby red with garnet hues, with a generous nose with hints of violets and vanilla and a robust, velvety flavour.

OTHER PRODUCTS FROM THE SAME TOR DEL COLLE LINE: BRINDISI DOC RISERVA, ROSSO MILISE DOC RISERVA, SALICE SALENTINO DOC RISERVA, COPERTINO DOC RISERVA, SANGIOVESE DI ROMAGNA DOC RISERVA



**PIAZZA DEL CASTELLO ROSSO IGT
TOSCANA**

Grapes: 60% Sangiovese, 30% Cabernet Sauvignon & 10% Merlot.

Vinification: The must is left on the skins for 6-8 days, in order to extract colour. It is then placed in special tanks where fermentation is completed in 8-10 days at 18°-20° C.

Tasting notes: Intense red colour, intensely vinous bouquet with a fragrance of violet. The bouquet conveys incredible sensations of fullness and complexity with a note of ripe berries that give sensations of chocolate and nuances of balsam. It is harmonious rich in structure but decisively dynamic. Alcohol: 14%



**MAGNIFICO FUOCO
PRIMITIVO IGT**

Varietal : primitivo

Vinification : vinification is carried out using the traditional "submerged cap" system, carefully controlled in order to extract delicate tannins and varietal fruit characteristics. Alcohol and malolactic fermentations are completed in stainless steel vats, then the wine is transferred in big casks for at least 12 months. Afterwards it ages in stainless steel vats, after bottling it completes its maturation for 5-6 months before sale

Tasting notes: intense ruby-red colour tending to garnet. Full and persistent at the nose, delicate, elegant, with hints of cherries, plums and vanilla. On the palate it is dry, well-balanced, soft and velvety, slightly tannic. A full bodied, harmonious wine
Alcohol: 14,50 %



GRAN PASSIONE IGT VENETO

Grapes: 60% merlot, 40% corvina

Vinification: Grapes are naturally dried on vines for about 15 days. During this period the 50% of their weight vaporizes. This gives the characteristic notes of ripe fruits, such as plums and raisins. The skins are left in the must for a long period to extract flavors and the characteristic ruby red color. Subsequently the wine is left in oak for about 3 or 4 months; Tasting notes: Intense purple colour, tending towards amber with ageing. This wine has a very solid structure due to the elevated alcohol and the balance between soft tannins and acidity. Alcohol: 14%



VERSO ROSSO IGT PUGLIA

Grapes: 60% Negroamaro, 35% Primitivo, 5% Malvasia Nera

Vinification: the skins are left in the must for a long period to extract flavours and the characteristic thick deep red colour. Tasting notes: The good late maturation gives the characteristic notes of ripe and dried fruits, such as plums and raisins. The subsequent slight oak aging gives the pleasant notes of chocolate and spices that make this wine harmonic and balanced, pleasant and mature. Alcohol 14%



**NERO D'AVOLA TORRE RRACINA
IGT TERRE SICILIANE
LEGGERMENTE APPASSITO**

Varietal composition: 100 % Nero d'avola
Vinification: Grapes are naturally dried on vines for about 15 days. During this period the 50% of their weight vaporizes. the wine is left in oak for about 5-6 months; this aging gives the pleasant notes of spices and vanilla
Alcohol Content: 13,50% Vol.
Residual Sugar: 10 g/l
Tasting Notes: Ruby-red color. The bouquet is slightly spicy and fruity with notes of dried figs and ripen fruits. The finish is round and fruity with well integrated tannins and notes of vanilla



**LUNATE MERLOT NERO D'AVOLA IGT
TERRE SICILIANE**

Grapes: 60% merlot , 40% nero d'avola
 Vinification: Vinification is made with the traditional submersed cap method, with the addition of some "delestage" during the first period of maceration that helps extracting noble tannins, colour and the varietal characteristics that develop at their best during the maturation in stainless steel tanks and in bottle.
 Tasting notes: Intense ruby red colour with garnet notes. The palate shows flavours of red ripe fruits, liquorice and sweet spices; round, warm and full-bodied, with long finish and pleasant aftertaste.
 Alcohol: 14%



LUNATE FIANO IGT TERRE SICILIANE

Grapes: Fiano
 Vinification: The grapes are soft pressed and refrigerated and enriched with yeasts and enzymes. Fermentation takes place in stainless steel vats for 8-12 days at controlled temperature (18 °C). The finishing and bottling take place within 4 months.
 Tasting notes: Mild intense straw yellow colour, characteristic, aromatic and flavoured bouquet; crisp, fresh and harmonious on the palate, with a long and velvety finish.
 Alcohol: 13,5%



OLTRE PASSO PRIMITIVO IGT SALENTO

Grapes: primitivo
 Vinification: Part of the grapes are left to wither on the vines for 3-4 weeks more. As soon as the dried grapes fermentation is complete, the Primitivo is «re-passed» on the dried Primitivo grapes pomace; this starts a second fermentation which increases the alcoholic content, the extract and gives the wine a deeper colour and more complex aromas.
 Cellaring: When correctly cellared, this wine will continue to age for 7-8 years after bottling.
 Tasting notes: Deep ruby red colour tending towards garnet with ageing. In youth it has fresh, varietal aromas that become more complex with time. Varietal characters are especially blackberry, cherries and ripe fruits.
 Alcohol: 13%



**WRAP APPASSIMENTO
ROSSO PUGLIA IGT**

Grapes: Negroamaro, Malvasia , Merlot, Cabernet
 Vinification: At the beginning of October the perfect ripeness of the grapes is reached and winemaking process starts from the vine. The withering process takes place in the vineyard by cutting the petiole of grapes but leaving them on the vine for about 15 days. The drying gives to the wines the typical notes of ripe fruits. The hand-picked grapes are pressed and the fermentation starts. The skins are left on the must for a long period to extract flavours and the characteristic red colour. Is left barrels for about 3 or 4 month.
 Tasting Notes: Intense purple colour, tending to amber with ageing. Full and persistent aroma.
 Pairing: Pleasant accompaniment to savoury first courses, roasts, game and aged cheeses
 Storage time: 4 years.
 Alcohol: 14,5% Vol



AMARONE DELLA VALPOLICELLA DOC

Grapes: Corvina, Rondinella
 Vinification: The carefully selected grapes are dried in ventilated rooms for about three months, then they are pressed and fermented in temperature controlled stainless steel tanks. The fermentation lasts for about 30 days to develop the optimal level of alcohol. The wine is transferred to oak casks of medium and large size for about three years.
 Tasting Notes: Intense red in colour with shades of garnet. Aromas of red fruit jam. Full, velvety body and hints of spice on the finish.
 Pairing: Pleasant accompaniment for roasted or white grilled meats. Ideal with braise, salami and aged game.
 Storage Time: 5 years.
 Alcohol: 15%



LAMBRUSCO ROSSO DELL'EMILIA IGT

Grapes: Lambrusco
 Harvest: mid-September
 Vinification:
 After cold maceration (4°C) for 36 hours, the must is drained and filtered into a steel tank. Second fermentation starts with the addition of selected yeasts (Martinotti-Charvatmethod) at a temperature of 14-15°C. Once the wine has reached the required pressure levels, alcohol and sugar content, it is cold stabilized, filtered and bottled.
 Tasting notes: Purple red color, with fine and persistent perlage. Delicate and persuasive aroma with notes of morello cherry, blackberry and black currant. On the palate it has very pleasant acidity. Surprisingly fine and balanced on the palate, it possesses extreme versatility. Excellent with chocolate desserts, fruit pies, biscuits, dried fruit, meat roasts.
 Storage time: 1 year
 Alcohol: 8%



PROSECCO BIANCA NERA DOC

Varietal composition: Glera
 Appellation: Prosecco DOC
 Area of production: Treviso
 Vinification: The most is divided from the skins at once and then passed into a steel tank where it completes its fermentation for about 8/10 days at a controlled temperature of 18°C. Afterwards the wine is stored in a special tank with the addition of must which has the same alcohol content. The wine is left for a new fermentation till it gets the desired over-pressure.
 Harvest date: Second half of September
 Alcohol content: ca. 11% vol.
 Tasting notes: Pale light yellow colour, with fine perlage. Delicately fruity, slightly aromatic bouquet. Well balanced and light body. Harmonic at the taste.



PROSECCO DOC SPUMANTE BRUT

Grapes: Glera
 Production area: Veneto Region, Treviso area
 Vinification: Grapes are selected then the soft pressed must is stored in steel tanks for the static cold decanting, fermentation with selected yeasts at 18°C in 10 days. The best wines obtained is filtered in steel tanks, and selected yeasts are added for the second fermentation. Once the wine has the required pressure, alcohol and sugar, it is cold stabilized, filtered and bottled.
 Tasting Notes: Pale light yellow with typical crisp and delicate perlage. Complex bouquet with fruity notes of peach, green apple. Fresh and light on the palate, balanced acidity and body; harmonic with a long persistent aftertaste. Ideal as aperitif, for hors-d'oeuvres, delicate first courses, sushi, fish.
 Storage: 2 years
 Alcohol: 11% Vol



SPUMANTE BRUT VENETO

Grapes: Glera, Chardonnay
 Production area: Veneto Region
 Vinification: The must divided from skins is passed into a steel tank where it completes its fermentation at 18°C in 10 days. The best wines obtained which is filtered in steel tanks, saccharose and selected yeasts are added for the second fermentation. Once the wine has the required pressure, alcohol and sugar, it is cold stabilized, filtered and bottled.
 Tasting Notes: Pale straw yellow with greenish shades. Delicate notes of bread crust and yeast and fruity notes of mature apple. Harmonious, fresh with long and sapid finish. Excellent with vegetable or seafood starters, soups, risotto, grilled fish, delicate white meats.
 Storage: 2 years
 Alcohol: 11% vol.



PROSECCO DOC FRIZZANTE SPAGO

Grapes: Glera
 Production area: Treviso hills, Veneto Region
 Vinification: Soft pressed must is stored in steel tanks for static cold decanting, fermentation with selected yeasts at 18°C in 10 days. The best wines obtained which is filtered in steel tanks, saccharose and selected yeasts are added for the second fermentation. Once the wine has the required pressure, alcohol and sugar, it is cold stabilized, filtered and bottled. After storage, we studies a skilled coupage to achieve the Prosecco Frizzante basic cuvée.
 Tasting Notes: Light yellow with fine perlage. Delicate fruity, slightly aromatic bouquet with hints of flowers among which honey. Well balanced and light body. Excellent aperitif or with starters, delicate first courses, fish, shellfish.
 Storage: 2 years
 Alcohol: 11% vol.

OTHER LAMBRUSCO PRODUCTS FROM THE SAME LINE: LAMBRUSCO BIANCO IGT EMILIA, LAMBRUSCO ROSE' IGT EMILIA



CALEO INZOLIA IGT TERRE SICILIANE

Grapes: Inzolia
Vinification: After soft-pressing the must is left to ferment at a temperature between 17-18 °C for 15-20 days in stainless steel vats. After fermentation the wine is then stored at a controlled temperature between 18 and 20 °C in special stainless-steel tanks until bottling.
Tasting notes: Straw yellow colour intense, with green reflections. Well-structured and with a distinctive fruity bouquet reminding of pineapple, banana and white ripens fruit. Persistent and savoury to the mouth.
Alcohol: 13%



CALEO PECORINO TERRE DI CHIETI IGT

Grapes: Pecorino
Production area: Chieti, Abruzzo
Vinification: The grapes are soft-pressed and the must obtained ferments for 20 days at a low controlled temperature, 12/14 °C, in stainless steel tanks. The wine is then stored at 18/20 °C until the bottling time.
Tasting Notes: yellow with green shades. The bouquet is unmistakable and immediate, with an intense white pulped fruits with the complexity given by exotic fruits. Well-balanced structure supported by good acidity, with a long and persistent finish. It matches well with all dishes of fish, white meat and soups
Storage: 14/16 months
Alcohol: 13% vol.



CALEO MONTEPULCIANO D'ABRUZZO DOC

Grapes: Montepulciano
Vinification: Traditional red wine vinification at a controlled temperature between 25 and 27 °C.
Tasting notes: Deep, ruby-red colour with violet highlights and a pleasant and fruity bouquet. Dry, and round on the palate. The finish is full-bodied with soft tannins and good acidity.
Alcohol: 13%



CALEO PRIMITIVO IGT SALENTO

Grapes: primitivo
Vinification: Traditional red wine vinification at a controlled temperature between 25 and 27 °C.
Tasting notes: Deep, ruby-red colour with violet highlights and a pleasant and fruity bouquet. Dry, and round on the palate. The finish is full-bodied with soft tannins and good acidity.
Alcohol: 13%



CALEO NEGROAMARO IGT SALENTO

Grapes: Negroamaro
Vinification: Traditional red wine vinification at a controlled temperature between 25 and 27 °C.
Tasting notes: Intense ruby-red colour. Rich and spicy, harmonious bouquet. Well balanced on the palate with supple and round tannins.
Alcohol: 12%



CALEO NERO D'AVOLA SICILIA DOC

Grapes: Nero d'Avola
Production area: Sicily Region
Vinification: The destemmed grapes are vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C.
Tasting Notes: intense red colour, slightly spicy and fruity bouquet with notes of blackberries and mulberries. The finish is rounded and fruity with well integrated tannins. Great with roasted or grilled meat, game, hard cheese.
Storage: ¾ years
Alcohol: 13% vol.

OTHER PRODUCTS FROM THE SAME CALEO LINE: PRIMITIVO ROSE' IGT PUGLIA, SALICE SALENTINO DOC ROSSO, GRILLO SICILIA DOC