

## VENETO/MARCHE/PUGLIA

**BOTTER & FICO**  
FOSSALTA DI PIAVE

**OVERVIEW** | In the early 1900s, Carlo Botter, a farmer by origin, left the fields and began to act as broker of wines. He would send his casks of wines to the best inns in Venice and the zone around the Piave, navigating the internal canals of the area. With the money he made, he began to construct a cellars of his own and to buy the best land available for planting vineyards. By the 1950s the family was exporting to regions outside of the Veneto and by the 1960s they began exporting their own wines to other European countries. Part of the production is from their own vineyards which mainly lie on the alluvial rich soil at the confines of the Veneto and Friuli, other fruit is furnished by growers who have worked with the Botter family for years and is basically an extension of their own vineyards.

**VINEYARD/CELLAR INFO** | Botter's family vineyards are in the Piave DOC area, just across the boundary line with Friuli, in Veneto, Near Venice, in northern Italy. In addition to their own holdings, they work close cooperation with an important wine producer in Puglia, along the Adriatic 'boot-heel' of Italy, as well as with ICEA certified organic holdings in both Veneto and the Marche, where their Boira' wines are produced. Though their overall output is substantial, there is nothing cold or factory-like about the Botters. They are enthusiastic, curious and warm. Casa Vinicola Botter is an exclusively family run business and it functions with a Swiss efficiency and Italian soul.

**WINES | Fico Prosecco Spumante IGT Veneto** - From the Italian commune of Valdobbiadene, in the hills north of Venice, this sparkler ("spumante" in Italian) should not be confused with the sweeter wines of Asti Spumante. Made from 25+ year old Prosecco vines, this dry bubbly is deliciously crisp with a great texture. Simply put, it's frothy, floral, tasty, and perfectly priced to pop and pour!!!

**Fico Pinot Grigio** - From vineyards around Venice and Treviso the grapes were soft-pressed and the must was left to ferment for about 15-20 days at a low temperature between 17°-18° C. in stainless steel vats. The wine was then stored at 18°-20° C. in special stainless-steel tanks until bottling.

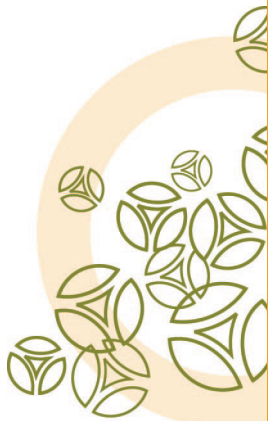
Pale straw yellow color. The clean, intense aroma and the dry flavor with pleasant citrine aftertaste make this Pinot Grigio a wine of character and versatility. Excellent as an aperitif. Ideal accompaniment to seafood salads, fish-and shellfish-based pasta and rice courses. Perfect with white meats, boiled or grilled fish and with soufflé.

**Fico Montepulciano d'abruzzo** - The vineyards cover 30 hectares and are located in the zone of Chieti at an altitude of 500 meters above sea level. The soil is a mix of clay and sand which is excellent for drainage. The grapes are hand harvested. Vinification: 15 to 18 days maceration on the skins with a daily pumping over of the juice. Fermentation takes place in stainless steel at 28-30 °C. After malolatic fermentation the wine is racked and placed in stainless steel holding tanks and the wine is bottled on order. It ages for 3-4 months in bottle before release.

Intense aroma of dried fruits and flowers. Savory black cherry fruit with velvety soft tannins and good fruit acid balance. Great with grilled or roasted white and red meats, dishes flavored with mushrooms, garlic and rosemary. Excellent with polenta dishes and game.

**Boira' Pinot Grigio** (certified organic) - Rich in limestone, the soil is of alluvial origin. The vineyards are located in the provinces of Verona and Treviso.

**Boira' Sangiovese** (certified organic) - Located in the area of Ascoli Piceno, where the calcareous and stony soils are excellent for drainage. The moderating breezes from the sea allow for perfect ripening, maintaining great acidity.

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