

Bottega Prosecco stop opens at VCE

A new [Bottega](#) Prosecco Bar opened last week in the Extra-Schengen departure area of [Venice Marco Polo Airport](#).

Travelers will have the opportunity to taste Bottega wines in combination with some gastronomic specialities of the Venetian and Italian tradition.

"The opening of a Prosecco Bar inside the Venice airport is a goal I have been pursuing for a long time," said Sandro Bottega, President of Bottega S.p.A. in today's announcement. "The project is a modern evolution of the Venetian *bacaro*, so we could not miss a location of excellence in the territory which it belongs to. The airport area gives it an international profile. Ideally, if you have a meal or a snack before boarding, the sensations you bring to your palate and soul are to be experienced slowly".

The Prosecco Bar format was launched in 2014 on board of Viking Group's Cinderella ship, which operates on the Baltic Sea. Over the years it has been introduced at the international airports of Rome Fiumicino, Dubai, Birmingham, Bologna, Milan Malpensa and the two Bulgarian airports of Burgas and Varna. Not only airports, but also locations such as the BOKAN 38th & 39th Rooftop Bar in London, the terrace of the Slaughterhouse in Guernsey (Channel Islands), the Grand Hyatt Hotel in Muscat in Oman, the British racecourses of Bath and Windsor. In Italy, it opened at Belluno railway station, with a different formula.

"Prosecco Bar" is a concept based on the philosophy of the Venetian *bacaro*, an informal osteria where food is presented both as "cicheti" appetizers to be eaten at the counter, as well as more structured dishes to be served at table.

The wide range of wines, including Prosecco area reds such as Amarone, Brunello di Montalcino, Ripasso, Bolgheri, dessert wines, white and aged grappas, together with a wide range of fruit and cream-based liqueurs are served at the bar.