



BOSCO DI GICA BRUT

Valdobbiadene Docg

Prosecco Superiore

Bosco di Gica is the ancient toponym of the area in which the family's very first vineyards were planted.

GRAPES

93-97% Glera; 3-7% Chardonnay

GROWING AREA

Hills of Conegliano Valdobbiadene.

VINEYARD ELEVATION

180 - 300 metres.

SOIL PROFILE

Diversity of soil types. Hillslopes with often calcareous clay; with relatively infertile, dry, shallow sandstones and marls, particularly at higher elevations.

VINEYARD ASPECT

Hillslopes that are often extremely steep, with vineyards planted horizontally following hillslope contours, largely south-facing.

TRAINING SYSTEM

Double arched cane. Vineyard density: 2,500-3,300 vines per hectare.

CLIMATE

Temperate, with cold winters and warm, non-humid summers. Rainfall averages 1250 mm, with maximums in June and November and minimums in January and August.

HARVEST

From 20 September to 10 October.

ALCOHOL

11% vol

DOSAGE

7-10 g/l

TOTAL ACIDITY

6 g/l - pH 3.20

VINTAGE

No

SERVING

TEMPERATURE

7-8 °C

RECOMMENDED GLASS

Medium-wide glass.

SIZES

AVAILABLE (L)

0,375 - 0,75 - 1,5
3 - 6



VINIFICATION

The clusters are pressed in pneumatic presses and the must is given a gravity settling for clarification. It is naturally fermented with cultured yeasts at 17-19°C, then the wine matures a minimum of three months sur lie in steel. It receives its effervescence via the Italian Method, at 15-17°C. and the resultant sparkling wine is then cold-stabilised at -4°C.

SENSORY QUALITIES

The wine appears straw yellow and develops a dense, creamy mousse with a delicate, lingering bead of tiny bubbles, thanks to obsessive attention to every step of the effervescence fermentation process. The bouquet, generous and fruit-rich, is finely balanced, with clean, ultra-crisp aromatics, releasing yellow apple and peach, plus floral impressions of wisteria and acacia. In the mouth, a vein of appealing acidity supports tangy fruit and contributes to a full, impressively-rounded palate that seems endless. The sensory correspondence of bouquet and palate underscores this wine's harmony of all its components.

SERVING SUGGESTIONS

Bosco di Gica partners beautifully with a wide range of classic Italian dishes, in particular with seafood risotto and porcini mushrooms; a classic pairing is with assortments of cold cuts and prosciutto, and with raw vegetables, especially asparagus and radicchio trevigiano tardivo, since the pleasantly bitterish taste of these greens tends to enrich the flavours of Bosco di Gica. A must-try is with linguine ai fasolari. Finally, a savoury flan with ricotta, carrots, and peas actually heightens this sparkler's harmony and roundedness.



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