



Technical sheet

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| Name | BOSCO DI GICA Brut Valdobbiadene Prosecco Superiore |
| Classification | Denominazione di Origine Controllata e Garantita (DOCG) |
| Origin of name | <i>Bosco di Gica</i> is the ancient name of the area where the first family vineyards are located. |
| Style | Sparkling |
| Grape varieties | Glera 95-97%, Chardonnay 3-5% |
| Viticultural area | Hill areas in the <i>comuni</i> of Valdobbiadene-Vidor-Farra di Soligo |
| Average altitude | 180 - 300 m. |
| Soils profile | Mixed soils, typical of morainic (glacial) origin of many of the area's hills. Clayey, often calcareous, low-nutrient and well-drained; fairly shallow, in particular at higher elevations. |
| Aspect | Steeply sloped hills, with vines contoured across the slope and generally facing south. |
| Climate | Moderate temperatures with cold winters and warm, dry summers. Average rainfall: 1250 mm. with heaviest fall in June and November, lightest in January and August. Solar radiation, April-October: 92,745 cal/cm ² . |
| Training system | Double Archer, Cappuccina |
| Yield | Maximum 135 quintals per hectare |
| Vine density | 2,500 - 3,500 per hectare |
| Period of harvest | September 20 - October 10 |
| Vinification | Light pressing with bladder presses, settling of must, fermentation at controlled temperatures (18-20°C) with cultured yeasts. Contact with fine lees in stainless steel for three months. |
| Second fermentation | “Metodo Italiano” in steel pressure tanks. Second fermentation temperature 15-17°C. Cold tartrate stabilisation (-4°C). Tight filtration before bottling to remove spent yeast from the sparkling wine Cycle length: Approx. 40 days. |
| Technical data | Alcohol 11% vol. Sugar 9-10 g/l Total acidity 6 g/l pH 3.20 Atmospheres: 4.80 / 5.00 bar |
| Sensory profile | <u>Presentation:</u> Straw yellow. Creamy mousse and delicate, long-lasting bead. <u>Nose:</u> Rich, with excellent fruit, releasing scents of yellow apple and peach, with notes of wisteria and acacia blossom. Wonderful balance and elegance complement a pleasurably crisp spiciness. <u>Palate:</u> Delicious vein of acidity, displaying crisp, savoury mouthfeel. Generous, lingering flavours nicely mirror the nose and achieve perfect balance. |
| Food recommendation | Ideal as an aperitif, but also a wine to be enjoyed throughout a meal. Excellent with fish, shellfish, and other seafood. Goes well with any light, delicate dish. |
| Serving temperature | Chill to 7-8° C before serving. An ice bucket is the perfect presentation. |
| Serving glass | <u>White wine glass, medium-wide.</u> Avoid using tall, slender flutes: while they maximize enjoyment of the bead, they inhibit release of the wine's bouquet. |
| Cellaring | Store away from heat and light, but not in the refrigerator. |
| Optimal time to enjoy | Bosco di Gica Brut displays its truest characteristics--crisp, fresh, and fruity--if consumed in the year after vintage. However, in the following years, if cellared under proper conditions, intensity of flavours and fruitiness will lessen somewhat, but the wine-lover may be pleasantly surprised by a greater complexity on nose and palate. |

