



## Technical sheet

<b>Name</b>	<b>BOSCO DI GICA Brut Valdobbiadene Prosecco Superiore</b>
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 <sup>2</sup> .
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 pleasurable 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.

