



ADAMI BOSCO DI GICA BRUT VALDOBBIADENE DOCG PROSECCO SUPERIORE



PRODUCER PROFILE

Winery Owner(s):
Armando and Franco Adami
Winemaker:
Franco Adami
Winery Founded:
1920
Region:
Veneto

WINE STORY

With a distinct freshness and range of fruit flavors, Bosco di Gica is one of Adami's best-known wines. A brut with 10 grams of residual sugar, the wine is perfectly balanced showing more body than sweetness. The vineyards are located in the Valdobbiadene area within the Conegliano Valdobbiadene Prosecco DOCG. This rugged set of hills in the middle of Veneto is where Prosecco has its historical roots and has been made for centuries. Bosco di Gica is the name of a historical forest (*bosco*) where the family's vineyards are planted today.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Communes of Farra di Soligo, Valdobbiadene, and Vidor
ELEVATION:	200-330 meters
SOILS:	
TRAINING SYSTEM:	Double arch (cappuccina)
FARMING PRACTICES:	Sustainable
AGE OF VINES:	1-100 years old
YIELD:	Up to 13,500 kg per hectare
GRAPES:	Glera 97%, Chardonnay 3%
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Lees contact for at least 3 months before second fermentation
SECOND FERMENTATION:	Second fermentations in autoclaves done over 100 times per year
MALOLACTIC FERMENTATION:	No
FILTRATION:	Membrane filter
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	Held in chilled tanks up to 12 months between first and second fermentations
BOTTLE AGING TIME:	1 month
PRODUCTION:	260,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	11%	TOTAL ACIDITY:	6 g/L
RESIDUAL SUGAR:	8-11 g/L	EXTRACT:	17 g/L