



## 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   |
| FERMENTATION:            | Whole-cluster pressing   |
| 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 |