



## Technical Sheet

**Name:** BOSCO DI GICA Brut Prosecco di Valdobbiadene

**Classification:** Denominazione di Origine Controllata (DOC)

**Origin of name:** *Bosco di Gica* is the ancient name of the area where the first family vineyards are located

**Style:** Sparkling

**Grape Varieties:** 93-95% prosecco, 5-7% chardonnay

**Viticultural area:** Hill areas in the *comuni* 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 millimetres with heaviest fall in June and November; lightest in January and August.

**Training system:** Guyot, Cappuccina

**Vine density:** 2,500 -3,500 per hectare

**Yield:** Maximum 120 quintals per hectare

**Harvest period:** 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:** Charmat method, in steel pressure tanks. Second fermentation temperature 16-17°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 10-11g/l – Total acidity 6 g/l - pH 3.20 - Atmospheres 4.50 bar

**Sensory profile:** Presentation: Straw yellow. Creamy mousse and delicate, long-lasting bead Nose: 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. Palate: Delicious vein of acidity, displaying crisp, savoury mouthfeel. Generous, lingering flavours nicely mirror the nose and achieve perfect balance.

**Food recommendations:** 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:** Riedel crystal designed specifically for sparkling Prosecco di Valdobbiadene. 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:** Prosecco 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.

