



## VALDOBBIADENE DOCG PROSECCO SUPERIORE 'BOSCO DI GICA' BRUT



Veneto, Italy

Adami

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### Method & Production

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.

### Tasting Notes

Straw yellow colour. Creamy mousse and delicate, long-lasting bead. Rich on the nose, 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. Delicious vein of acidity on the palate, displaying crisp, savoury mouth feel. Generous, lingering flavours nicely mirror the nose and achieve perfect balance.

### Food Matching

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.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Sparkling Wine</b>										
AD7024	Valdobbiadene DOCG Prosecco Superiore 'Bosco di Gica' Brut	Glera: 95% Chardonnay: 5%	NV	11.0%	Cork	6X0.75lt	No	No	Yes	No