



VALDOBBIADENE DOCG PROSECCO SUPERIORE 'BOSCO DI GICA' - MAGNUM



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 pleurably 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
Sparkling Wine										
AD7524	Valdobbiadene DOCG Prosecco Superiore 'Bosco di Gica' - Magnum	Glera: 95% Chardonnay: 5%	NV	11.0%	Cork	4X1.5lt	No	No	Yes	No