



**CORTE ADAMI**

## **SOAVE D.O.C. DECENNALE**

*The result of the first decade of passions as wine producer – Unfiltered -*



**Vineyards:** of property, located in Soave in the “Castelcerino” hills, 350m a.s.l.

**Average age of the vines:** 40 years

**Plants per hectare:** 3000

**Exposure:** South-east

**Soils:** substrate of volcanic origin, with calcareous and tuffaceous components

**Grapes:** Garganega 100% late harvested

**Harvest:** hand-picked in late October

**Fermentation:** after a late harvest, in general at the end of October, the grapes are immediately pressed very softly, remaining in the peels for approx. 12 hours. It follows a natural fermentation in stainless steel tanks at a controlled temperature of approx. 16°-17°C. The new wine remains in contact with the fine lees for further five months, with continuous battonage. In early May, **the wine is bottled without the final microfiltration and without the addition of sulfites**. Before release, the wine is refined at least six months in the bottle.

**Analytical data:**

Alcoholic degree:	13,50 % Vol.
Residual sugar:	0,60 gr/l
Total acidity:	6,00 gr/l

**Description and characteristics:**

Bottled unfiltered, in order to preserve all the characteristics of Garganega grapes and of the vineyards in the “Castelcerino” hills, it combines territorial notes of minerality, fragrance scent and density of fruit. Produced just in the best vintages in limited quantity.

Intense, full and consistent gold colour. Fine and elegant in the nose. Flint notes at first, it follows hints of withered white flowers, acacia, honey, ripe and tropical fruit. Slight scents of dried fruit and aromatic herbs in the finish. With a fresh impact, despite its considerable structure, on the palate it shows all the complexity in a harmony of alcoholic, fermentative, and glycerin notes. Long savoury finish with hints of fruit and bitter almond. A wine of great ageing capacity.

Food pairings: fish and meat preparations with an important aromatic and structural tone, as well as medium-aged cheeses.

**Serving temperature:** 10 - 12°C

**Bottles produced VINTAGE 2019/2020:** 2.000 numbered bottles

**Size:** 750 ml

**JAMES SUCKLING.COM** 

 **WINE ENTHUSIAST**

Annata 2016: 91 points  
Annata 2015: 90 points

Annata 2016: 90 points

**CORTE ADAMI** Società Agricola Vitivinicola  
Via Circonvallazione Aldo Moro n. 32  
37038 SOAVE (Verona) Italy  
Tel./Fax +39-045-6190218 - mail: [info@corteadami.it](mailto:info@corteadami.it)