CORTE ADAMI

SOAVE D.O.C.



Vineyards: of property, located in the historic cru 'Castelcerino', at an altitude of 350 mts.

Average age of the vines: 35 years

Plants per hectare: 3.000

Exposure: South-East

Soils: substrate of volcanic origin, lying on tufaceous components

Grapes: Garganega and Trebbiano di Soave

Production: 10 tonnes per hectare

Fermentation: After the throngs-crushing, grapes are pressed softly in an oxygen reduction and then destined to a cold maceration (about 14 degrees) for a night. Alcoholic fermentation takes place in steel tanks at a controlled temperature. The new wine stays in contact with its yeast lees for almost two months. After that date, it is bottled and refined for one month in the bottle, before being sold.

Analytical data:

Alcoholic degree:	12,50 % Vol.
Residual sugar:	5,20 gr/l
Total acidity:	6,50 gr/l

In the wine list: Soave D.O.C. (Garganega and Trebbiano di Soave) - Azienda Vitivinicola CORTE ADAMI

Description and characteristics: The essence of Garganega. This is a Soave in which the typical notes of the grape (in the nose and on the palate), acquire a modern style without distorting their territorial origin. A simple wine, very drinkable and pleasant that can never get tired.
Example of Soave territory, in which the typical scents of the Garganega grape (white flowers, white fruits and citrus all) are combined with the minerality of the area and its infinite nuances.
It shows a beautiful yellow colour with some greenish note while its intensity and fragrance remind to the olfactory scents described above. On the palate it is full and complex, elegant and fresh, as well as aromatic, with a respectable final result.
Eclectic and versatile wine in terms of combinations: it prefers preparations in which the character of a "greasy" plate merges with the high acidity of the product, balancing the taste in a perfect harmony. Furthermore, this wine combines well with classic fried rolls, scallops and soft cheeses from strong flavour of milk. Do not miss to taste it alone and at a very fresh temperature of service, during warm and sunny summer afternoons.

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