



CORTE ADAMI

SOAVE SUPERIORE D.O.C.G. "LA CORTE"



Vineyards: belong to the property, located in the Castelcerino hills, at an altitude of 350 mts.

Average age of the vines: 40 years

Plants per hectare: 3000

Exposure: Sud-Est

Soils: substrat of volcanic origin, lying on tufaceous components

Grapes: 100% late harvested Garganega

Fermentation: after a late harvest, in general at the end of October, the grapes will be pressed very softly, remaining in the peels for approx. 10-12 hours. It follows the fermentation in stainless steel tanks at a controlled temperature of approx. 13 °C. The must remains in contact with the yeasts for 30/35 days and the new wine for further five months. Once bottled, the wine is refined some months before being sold.

Analytical data:

Alcoholic degree: 13,50 % Vol.

Residual sugar: 3,00 gr/l

Total acidity: 6,00 gr/l

Description and characteristics: this is a very special Soave. The use of only steel and a punitive selection in the vineyard permit to obtain an extraordinary CRU of high quality with an incredible relation of quality and value.

A "Riserva" of emotions and Finesse. Intense straw yellow colour with gold reflections. Wide and rich in the nose with scents of tropical fruit and dried flowers. Very elegant with good structure on the palate. Long persistence.

This wine combines well with aromatic dishes like traditional italian soups, pasta with poultry ragout, fish dishes with sauces, dishes with white meat and medium ripened cheese.

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