



ADAMI

Vidor, Treviso, Veneto

Owners/Winemakers: Armando and Franco Adami

Website: www.adamispumanti.it

Winery Profile: Solid roots of effort and tradition are the foundation of wines that are exuberant and full of fruit. Following their grandfather Abele and father Adriano, Armando and Franco Adami have brought a refined technological approach to the art of producing some of the Valdobbiadene’s best spumantes. The success of their Prosecco production is demonstrated in Franco’s current leadership as president of the Valdobbiadene Consorzio. The family expresses their values through hard work, respect for human relationships, and a sense of hospitality and continuity between past and present.

Vineyards and Vinification: In 1920 Grandfather Abele Adami purchased the “Giardino” vineyard. Shaped as a south-facing amphitheater, its shallow calcareous soil is set on the underlying bedrock. The Prosecco vines, clinging to chestnut stakes, unwind themselves into snake-like rows. It is here that the Adamis nurture the production of their greatest spumante, Vigneto Giardino, recognized as Prosecco’s first “cru” in 1933. A wine of legendary status for over eighty years, it is still the benchmark for Prosecco today.

The family’s other vineyards include those in the steep Valdobbiadene hilly area, where mixed soils predominate. This clay-like, often calcareous, low-nutrient and well-drained soil is fairly shallow, particularly at higher elevations. The climate is generally moderate, with cold winters and warm, but not humid, summers. Adami also has vineyards in the Colli Trevigiani area, which is just outside the historical DOC. These vineyards are at a lower altitude but still enjoy a similar climate of cool nights and hot days, ideal conditions for expressing the typical fruit notes of the Prosecco grape.

Adami’s standard spumante production is light pressing with bladder presses, settling of must, fermentation at controlled temperatures (18-20°C) with cultured yeasts, followed by contact with fine lees in stainless steel for three months. The second fermentation is made with the “Metodo Italiano” (Charmat) in steel pressure tanks, and the standard production cycle is about 40 days. Second fermentation occurs all year in order for the Prosecco to always be fresh and crisp.



Photos (top bar and above): Franco and Armando Adami; Giardino vineyard in summer; Adami vineyards.



Photos: Prosecco harvest at Adami; Torre di Credazzo in Farra di Soligo.

The Wines: ADAMI

“Franco Adami, together with his brother Armando, has this year again maintained the quality standards that have made Adami’s wines famous. The Vigneto Giardino is without a doubt one of the best Proseccos we tasted.”
-Gambero Rosso editore, 2009

“Do not be fooled by the Champagne-shaped bottle into thinking that Prosecco is a wine for celebrations or important toasts. The real role of this wine is to give you a small, everyday treat.”
-1001 Wines You Must Taste Before You Die, Neil Beckett

Vigneto Giardino Dry – Valdobbiadene Prosecco DOC: This single vineyard cru of Valdobbiadene is the estate’s flagship Prosecco. Recognized by *Gambero Rosso* as one of Italy’s top Proseccos year after year. Rich, supple, elegant and full-bodied, it is an unusually long-lived spumante. Great as an aperitif or at the end of dinner with fresh fruits. “Spring in a glass.”

Cartize Dry – Valdobbiadene Superiore DOC: An exceptional example of the famous Cartize cru. Harmonious, elegant, richly fruity and dry. All Adami’s wines have a rich base wine to start from, so length and fullness are very well expressed on the palate, together with a dry finish.

Bosco di Gica Brut – Valdobbiadene Prosecco DOC: “Bosco di Gica” is the ancient name (1490) of the site of the family’s first vineyard. A dry, flavorful Brut with a pleasant vein of acidity and complex fragrance, it is an excellent aperitif as well as versatile with light food such as grilled fish or vegetable pasta.

Dei Casel Extra Dry – Valdobbiadene Prosecco DOC: “Dei Casel” is the local nickname for the Adami family. It comes from the Valdobbiadene-Vidor hills, where the climate and land bestow particularly delicate fragrances and flavors to the wine. Creamy and delicate with generous fruit, balance, fullness and length. A classic aperitif, to be enjoyed anytime.

Garbèl – Prosecco 13: Garbèl, which in ancient local dialect means a dry, crisp, pleasantly tart wine, is produced from the hilly vineyards in the Colli Trevigiani area. The ample nose releases crisp-edged, complex fruit notes, and the palate is full-flavored with a crisp acidity. A wonderfully versatile sparkler, Garbèl’s 13 grams of residual sugar place it between the Brut and Extra Dry styles, making it perfect for wine bars as well as celebrations.

We suggest enjoying Prosecco in a white wine glass – not a flute – which is not wide enough for expressing all the wine’s aromas and fruitiness.

Brut = 0-15 g/l of residual sugar (least residual sugar)

Extra Dry = 12-20 g/l of residual sugar

Dry = 17-35 g/l of residual sugar (most residual sugar)

