

December 2016

*“As is almost always the case, Adami’s was one of the best lineups of Proseccos I tasted this year”*



91 points

**2015 Adami *Sul Lievito* Frizzante Prosecco Superiore Valdobbiadene D.O.C.G.**

Vivid straw. Delicate aromas of yeast, lime, honey, chamomile and barley will remind you of a high quality white (grain) beer. Then similar flavors to the aromas, with a strong saline element adding complexity. Finishes almost salty in fact, with very clean lingering and vibrant honey and citrus nuances. Though there are a large number of Proseccos “*sul fondo*” now being made, few have the grace and balance of this very pretty wine from Adami. Very well done.



88+ points

**NV Adami *Garbèl* Brut Prosecco di Treviso D.O.C.**

Bright straw. Almost intoxicating aromas of peach, tangerine, vanilla and white flowers; this is exactly what you expect a Prosecco to smell like. Then simpler and not especially long, with flavors of peach and apricot that are clean and nicely focused. The word *garbèl* in the local dialect refers to freshness and lightness, traits this wine exudes in spades.



91+ points

**NV Adami *Bosco di Gica* Brut Prosecco Superiore Valdobbiadene D.O.C.G.**

Luminous straw-green. Honey, white flowers, crushed rocks and lemon oil all come alive in this nicely chiseled, creamy yet vibrant Prosecco. Showcases gorgeous balance and plenty of early appeal, but also offers plenty of richness and depth. This serious, luscious Prosecco is my early candidate for Brut Prosecco of the year. The name of the wine derives from a very old forest located near the estate. Made from roughly 96% Glera and 4% Chardonnay.



90 points

**NV Adami *Dei Casel* Extra Dry Prosecco Superiore Valdobbiadene D.O.C.G.**

Bright straw. Aromas and flavors of white peach, apricot and ripe citrus. Bright dense and juicy, with good richness and an almost tactile texture. Though this is still one of the best Extra dry Proseccos I tasted this year, it seems less precisely defined than Adami’s other wines I tasted (about 16 g/L residual sugar and 6 g/L total acidity). The word *Casel* is both the longtime nickname of the Adami family as well as the name of the small buildings in the vineyards that serve both as places where to store working utensils and to rest when the weather outside turns foul (a little like the *ciabots* of the Langhe).



90 points

**2015 Adami *Col Credas* Brut Prosecco Superiore Valdobbiadene D.O.C.G.  
Rive di Farra di Soligo**

Pale straw-green with a persistent stream of small bubbles. Refined, almost austere aromas and flavors of crushed stone, mint, and white peach. Finishes long, pure and very taut. No easy sweetness here (in fact, this has 6 g/L total acidity but only 4 g/L residual sugar, compared to *Bosco di Gica*’s 10 g/L). Like all *Rive* Proseccos, this is a single vineyard wine.



92 points

**2015 Adami *Vigneto Giardino* Prosecco Superiore Valdobbiadene D.O.C.G.  
Rive di Colbertaldo Asciutto**

Vivid straw-green with a steady stream of small bubbles. Drop-dead gorgeous Prosecco with white peach, nectarine, honey, anise, chamomile, vanilla and flint only some of the many aromas and flavors that open up with aeration, lending this deep, luscious, almost chewy Prosecco an irresistible exotic, complex touch. Best *Asciutto* Prosecco of the year. In fact, in 1933, this wine was presented at the First Traditional Wines Exhibition of Siena as ‘*Riva Giardino Asciutto*’; historically, it was one of the first, if not the first, single vineyard Prosecco made.