

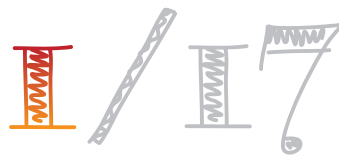


Adami - Sul Lievito

Valdobbiadene docg Prosecco

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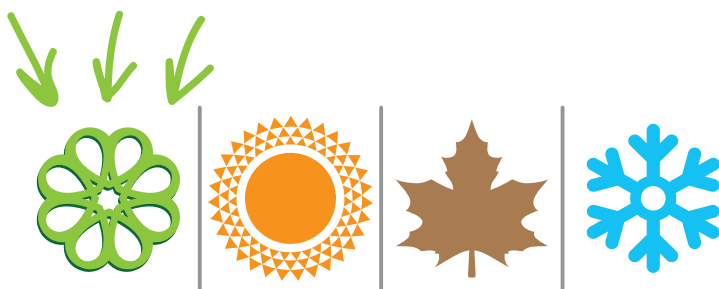
Abele Adami bought his first vineyard (called Vigneto Giardino) and made his first harvest that same year. In those days Adami and many others produced only Prosecco “Tranquillo” (still wine) or “**Sul Lievito**” (on the yeast).



“**Sul Lievito**” has been made in Valdobbiadene and the surrounding communes **for centuries**.

Today there are **only 17 wineries** that produce it as **Valdobbiadene docg Prosecco**.

Similar wines are made around the world with different grapes, names and quality standards, but the designation of Valdobbiadene docg Prosecco is the only guarantee of quality, provenance of site, grape varieties and yields.



Adami’s “**Sul Lievito**” is a seasonal wine. By tradition, it is only made in the springtime as temperatures begin to rise.

IT'S A CLOUDY WINE



It’s a cloudy wine. Second fermentation (Presa di Spuma) occurs **in the bottle** after which the wine is released as it is, in the same bottle **with the yeast still in it**. There is **zero residual sugar** remaining (it’s all fermented) and **no sulfites** are added as the remaining yeasts act as a natural preservative in these wines.



Vintage-dated

As a **truly living wine**, Sul Lievito **continues to evolve month after month**. Showing bright, fresh fruit aromas shortly after release, these evolve into aromas of exotic fruits, bread, yeasts some months later, further evolving into fruit/yeasty and acacia honey aromas after a couple years.



Decant it or not?

Some people do, and love it. And **others don’t**. To each their own, we say. Decanting the wine off the natural yeast removes the cloudiness, providing a clear bright wine which some may prefer. Others like a more rustic look with perhaps a better mouthfeel. Have fun trying both!



sept. 2018

Adami

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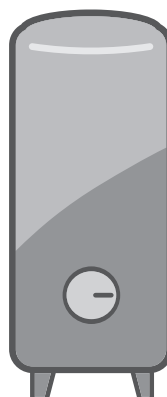
Valdobbiadene docg Prosecco

1 - Harvest



Jan	Feb	Mar	Apr
May	Jun	Jul	Aug
Sep	Oct	Nov	Dec

2 - Fermentation



Jan	Feb	Mar	Apr
May	Jun	Jul	Aug
Sep	Oct	Nov	Dec

3 - Maturation



Jan	Feb	Mar	Apr
May	Jun	Jul	Aug
Sep	Oct	Nov	Dec

4 - Bottling & presa di spuma



Jan	Feb	Mar	Apr
May	Jun	Jul	Aug
Sep	Oct	Nov	Dec

5 - Release



Jan	Feb	Mar	Apr
May	Jun	Jul	Aug
Sep	Oct	Nov	Dec

6 - Enjoy



1 to 5 years

Jan	Feb	Mar	Apr	Jan	Feb	Mar	Apr	Jan	Feb	Mar	Apr	Jan	Feb	Mar	Apr
May	Jun	Jul	Aug	May	Jun	Jul	Aug	May	Jun	Jul	Aug	May	Jun	Jul	Aug
Sep	Oct	Nov	Dec	Sep	Oct	Nov	Dec	Sep	Oct	Nov	Dec	Sep	Oct	Nov	Dec