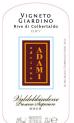


### Sui Lieviti transforms Traditional Prosecco Col Fondo

Stephanie Johnson – June 2021



ADAMI Vigneto Giardino Dry Valdobbiadene Prosecco Superiore Rive di Colbertaldo DOCG

**2019** Franco Adami's grandfather Abele began bottling wine from the Giardino vineyard in the early 1930s. Vines planted on steep slopes in shallow, chalky soils yield glera with crisp acidity that, according to Franco Adami, expresses its fruit character best when produced in the dry (asciutto) style. It unfolds with a complex array of peach, melon and tangy mandarin flavors accented by a subtle note of green herbs. That lively acidity balances the 18 to 20 grams of residual sugar and carries the wine to a refreshing finish. **91 points** 



# ADAMI Col Credas Brut Valdobbiadene Prosecco Superiore Rive di Farra di Soligo DOCG 2019

Fruit for this wine comes from the clay-rich soils of the Adami family's Col Credas vineyard, and Franco Adami makes the base wine in a rounder style than that of Vigneto Giardino (also recommended here) to balance the low sugar content (just four grams per liter). Its flavors of green apple, tart lemon and tangy lime are crisp and bone dry, laced with saline notes that suggest a pairing with oysters or grilled seabass. **91 points** 



### ADAMI Bosco di Gica Brut Valdobbiadene Prosecco Superiore DOCG N/V

Bosco di Gica opens with fresh floral scents that lead into flavors of Honeycrisp apple, yellow pear and white peach wrapped in a fine, satiny mousse and just enough sweetness (10 grams per liter) to amplify those juicy fruit tones. It's an elegant wine and a terrific value, perfect for a high end by-the-glass program."

91 points



# ADAMI Dei Casel Extra Dry Valdobbiadene Prosecco Superiore DOCG N/V

This wine is soft and silky, with lightly tangy flavors of yellow apple and white peach brightened by a surge of salinity that cleanses the finish. **90 points** 



#### ADAMI Garbèl Brut Prosecco Treviso DOC N/V

Garbèl offers flavors of Meyer lemon and white peach in a fine, creamy mousse. It finishes dry and crisp, ready to accompany a wide range of dishes. A versatile by-the-glass choice. 88 points



#### ADAMI Col Fondo Brut Natural Valdobbiadene Prosecco Sul Lievito DOCG 2019

The glera grapes for this wine are the last that the Adami family harvests, as they look for more body and structure in a wine that is meant to age. The family has long made wines in the Col Fondo style, but 2019 is the first vintage as a Sui Lieviti Brut Nature. Its aromas are those of an early-morning visit to the bakery, and the flavors show notes of lemon croissant and soft mint before progressing into crisp apple and lemon zest. The wine shows lovely balance between leesy richness and fresh fruit flavors, and finishes crisp and refreshing. **90 points** 

