



ADAMI "CARTIZZE" VALDOBBIADENE DOCG DRY



PRODUCER PROFILE

Winery Owner(s):
Armando and Franco Adami
Winemaker:
Franco Adami
Winery Founded:
1920
Region:
Veneto

WINE STORY

The most prestigious vineyards in the entire Prosecco area are in a compact 260 acres (106 ha) near Valdobbiadene called Cartizze. The slopes here are impossibly steep, but the natural south-facing amphitheater produces Glera grapes of unparalleled quality. Adami's Cartizze Prosecco is made in the typical slightly sweet style (officially designated "dry").

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Valdobbiadene
ELEVATION:	220-300 meters
SOILS:	
TRAINING SYSTEM:	Double arch (cappuccina)
FARMING PRACTICES:	Sustainable
AGE OF VINES:	1-100 years
YIELD:	Up to 12,000 kg per hectare
GRAPES:	100% Glera
TYPE OF YEAST:	Selected
FERMENTATION:	Whole-cluster pressing
SECOND FERMENTATION:	Second fermentations in autoclaves initiated in batches up to 3 times throughout the year
MALOLACTIC FERMENTATION:	No
FILTRATION:	Membrane filter
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	Held in chilled tanks up to 12 months between first and second fermentations
BOTTLE AGING TIME:	1 month
PRODUCTION:	12,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	11%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	22-25 g/l	EXTRACT:	17 g/l