



## 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

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

### TECHNICAL DATA

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