



ADAMI "COL CREDAS" PROSECCO SUPERIORE VALDOBBIADENE DOCG RIVE DI FARRA DI SOLIGO EXTRA BRUT



PRODUCER PROFILE

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

WINE STORY

Col Credas is a 3-acre single-vineyard located in Rive di Farra di Soligo in the Valdobbiadene DOCG Prosecco growing area. Sitting at 350 m.a.s.l. with soils of limestone and clay. The newest release from Adami is their driest Prosecco with no dosage. Made using the Charmat method, the wine is elegant, remarkably dry, with a clean and crisp finish.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Valdobbiadene
ELEVATION:	350
SOILS:	clay and limestone
TRAINING SYSTEM:	
FARMING PRACTICES:	Sustainable
AGE OF VINES:	5 years
YIELD:	1000kg
GRAPES:	Glera 97% and Chardonnay 3%
TYPE OF YEAST:	Selected
FERMENTATION:	
SECOND FERMENTATION:	Yes
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes
AGING CONTAINER:	Steel
AGING TIME:	6 months
BOTTLE AGING TIME:	1 month
PRODUCTION:	1000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	11.5%	TOTAL ACIDITY:	6g/L
RESIDUAL SUGAR:	0g/L	EXTRACT:	17g/L