



ADAMI "COL CREDAS" 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 relatively new addition to the Adami line as a single-vineyard Prosecco. The Col Credas vineyard was purchased in 2000 and was used as a blending component for other wines until 2011, when it was judged to be of high enough quality to release as a single-vineyard wine. The wine is technically at the extra brut level, with no detectable sweetness and sharp acidity.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Rive di Farra di Soligo
ELEVATION:	300-350 meters
SOILS:	Clay
TRAINING SYSTEM:	Double arch (cappuccina)
FARMING PRACTICES:	Sustainable
AGE OF VINES:	1-100 years
YIELD:	Up to 13,000 kg per hectare
GRAPES:	100% Glera
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Extended lees contact for at least 3 months before second fermentation
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:	14,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	11%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	3-6 g/l	EXTRACT:	17 g/l