



ADAMI "COL FONDO" VALDOBBIADENE DOCG PROSECCO SUPERIORE SUL LIEVITI BRUT NATURE



PRODUCER PROFILE

Winery Owner(s):
Armando and Franco Adami

Winemaker:
Franco Adami

Winery Founded:
1920

Region:
Veneto

WINE STORY

Col Fondo has been an icon tradition of Valdobbiadene for generations and has been a part of the Adami family history since the early 1900s. Grandfather Abele, first, and then his son Adriano, bottled their sparkling wine in the spring. When the heat came in May and June it caused the wine to re-ferment in the bottle, producing what has always been called *vin col fondo.*" The resulting wine was never filtered or fined, keeping the naturally occurring sediment due to the secondary fermentation in bottle. Franco Adami is proud to continue his family's tradition of making this same wine today.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Communes of Farra di Soligo, Valdobbiadene and Vidor
ELEVATION:	200 - 300 meters
SOILS:	Mixed soils, typical of morainic (glacial) origins. Clayey, often calcareous, low-nutrient and well drained.
TRAINING SYSTEM:	Double arch (cappuccina)
FARMING PRACTICES:	Sustainable
AGE OF VINES:	1 - 100 years
YIELD:	Up to 13,500 kg per hectare
GRAPES:	Glera 100%
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Extended lees contact
SECOND FERMENTATION:	Secondary fermentation in bottle (lasts about 40 days)
MALOLACTIC FERMENTATION:	Perhaps, in bottle
FILTRATION:	Unfiltered
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	At least 3 months
BOTTLE AGING TIME:	2 months
PRODUCTION:	8,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	11%	TOTAL ACIDITY:	5 g/L
RESIDUAL SUGAR:	0 g/L	EXTRACT:	17 g/L