



ADAMI "DEI CASEL" VALDOBBIADENE DOCG PROSECCO SUPERIORE EXTRA DRY

WINE STORY

Dei Casel is a classic style of Prosecco, which has traditionally been made with a bit of sweetness. This wine is classified as an extra dry, meaning that it has about 1.5% residual sugar. The vineyards are located in what is now known as the Conegliano Valdobbiadene Prosecco DOCG a rugged set of hills in the middle of Veneto is where Prosecco has its historical roots and has been made for centuries. The wine's name, Dei Casel, is the nickname of the Adami family.

VINEYARDS & VINIFICATION



PRODUCER PROFILE

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

VINEYARD LOCATION:	Communes of Farra di Soligo, Valdobbiadene, and Vidor
ELEVATION:	200-330 meters
SOILS:	
TRAINING SYSTEM:	Double arch (cappuccina)
FARMING PRACTICES:	Sustainable
AGE OF VINES:	1-100 years
YIELD:	Up to 13,500 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 30 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:	120,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	11%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	15-17 g/l	EXTRACT:	17 g/l