



ADAMI "GARBÉL" PROSECCO DOC TREVISO BRUT



PRODUCER PROFILE

Winery Owner(s):
Armando and Franco Adami

Winemaker:
Franco Adami

Winery Founded:
1920

Region:
Veneto

WINE STORY

Garbél is the Adami family's entry-level Prosecco. With nearly a century of experience in the historical heart of the Prosecco production area, the Valdobbiadene DOCG, Adami began working in the extended Prosecco denomination, Treviso DOC, in order to produce an affordable everyday sparkling wine. In 2004 they began production of the Garbél Prosecco Treviso DOC. Garbél, when referring to wine, translates in the ancient local dialect to mean dry, crisp, and pleasantly tart.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Province of Treviso
ELEVATION:	130-160 meters
SOILS:	
TRAINING SYSTEM:	Double arch (cappuccina)
FARMING PRACTICES:	Sustainable
AGE OF VINES:	1-30 years
YIELD:	Up to 18,000 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 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:	240,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	11%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	11-14 g/l	EXTRACT:	17 g/l