



ADAMI "SUL LIEVITO" VALDOBBIADENE DOCG PROSECCO FRIZZANTE



PRODUCER PROFILE

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

WINE STORY

Prosecco is known the world over as a sparkling wine, but traditionally it was often made as less effervescent frizzante style, too. That now-rare tradition is still honored by the Adami family with Sul Lievito, a wine made at Adami since 1920. After the first fermentation and a rest period, a small amount of yeast is added to the wine, which is then bottled immediately. The yeast begins a second fermentation in the bottle, consuming the remaining sugar and leaving a bone-dry, fizzy wine. The wine is not filtered afterward, so it has a natural sediment haze thus the name Sul Lievito, On the Yeast.

VINEYARDS & VINIFICATION

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| 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 |
| FERMENTATION: | Whole-cluster pressing |
| SECOND FERMENTATION: | Second fermentations in the bottle for about 40 days |
| MALOLACTIC FERMENTATION: | Perhaps, in the bottle |
| FILTRATION: | Unfiltered after second fermentation |
| AGING CONTAINER: | Stainless-steel tanks |
| AGING TIME: | At least 3 months |
| BOTTLE AGING TIME: | 2 months |
| PRODUCTION: | 8,000 bottles per year |
| VEGAN: | Yes |

TECHNICAL DATA

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|-----------------|-------|----------------|--------|
| ALCOHOL: | 11% | TOTAL ACIDITY: | 5 g/l |
| RESIDUAL SUGAR: | 0 g/l | EXTRACT: | 17 g/l |