



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

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

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