



# ADAMI "VIGNETO GIARDINO" VALDOBBIADENE DOCG RIVE DI COLBERTALDO ASCIUTTO



## WINE STORY

Adami's Vigneto Giardino was the first single-vineyard Prosecco ever made, in 1933, showing the potential of top-tier vineyards to make unique wines at a time when it was standard practice to blend together several different vineyards. Vigneto Giardino literally Garden Vineyard was the family's first vineyard, purchased in 1920. In a natural amphitheater facing southwest, the vineyard has an excellent position for high-quality grapes. Adami uses cuttings from this vineyard in its replanting program.

## VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Rive di Colbertaldo (commune of Vidor)
<b>ELEVATION:</b>	220-300 meters
<b>SOILS:</b>	
<b>TRAINING SYSTEM:</b>	Double arch (cappuccina)
<b>FARMING PRACTICES:</b>	Sustainable
<b>AGE OF VINES:</b>	1-100 years
<b>YIELD:</b>	Up to 13,000 kg per hectare
<b>GRAPES:</b>	100% Glera
<b>TYPE OF YEAST:</b>	Selected
<b>POST-FERMENTATION PROCEDURES:</b>	Extended lees contact for at least 3 months before second fermentation
<b>SECOND FERMENTATION:</b>	Second fermentations in autoclaves initiated in batches up to 7 times throughout the year
<b>MALOLACTIC FERMENTATION:</b>	No
<b>FILTRATION:</b>	Membrane filter
<b>AGING CONTAINER:</b>	Stainless-steel tanks
<b>AGING TIME:</b>	Held in chilled tanks up to 12 months between first and second fermentations
<b>BOTTLE AGING TIME:</b>	1 month
<b>PRODUCTION:</b>	45,000 bottles per year
<b>VEGAN:</b>	Yes

## PRODUCER PROFILE

Winery Owner(s):

Armando and Franco Adami

Winemaker:

Franco Adami

Winery Founded:

1920

Region:

Veneto

## TECHNICAL DATA

<b>ALCOHOL:</b>	11%	<b>TOTAL ACIDITY:</b>	6 g/l
<b>RESIDUAL SUGAR:</b>	18-21 g/l	<b>EXTRACT:</b>	17 g/l