

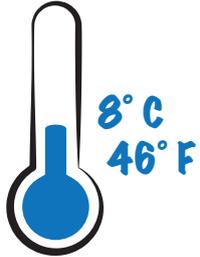
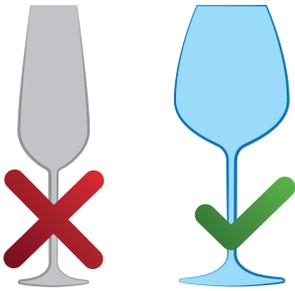
Presenting Adami's Wines

Sparkling wines, in order to be appreciated and to savour their quality and balance, must be tasted at **certain temperature** and with at **least 3,5 bar of pressure**.

Warmer conditions and less pressure may result in a different perception of the balance. In other words, with higher perception of sweetness and lower perception of freshness (acidity).

Correct tasting conditions and the proper glass will **do full justice to the wine**, enhancing its characteristics.

Tasting sparkling wines in the best possible conditions, means:

<h3>A</h3>  <p>One bottle for max 5 accounts. 6 or more accounts will need two sets of btl.</p>	<h3>B</h3>  <p>Check the cork.</p>	<h3>C</h3>  <p>Serve at proper temperature</p>
<h3>D</h3>  <p>Use medium wide white wine glasses (no flutes) for tasting.</p>	<h3>E</h3>  <p>Keep the btl in upright position at all times and "shake" it as less as you can.</p>	<h3>F</h3>  <p>Use Adami's stoppers for proper preservation of the pressure.</p>

Did you know?

- Sparkling wines (Prosecco, Champagne, Cava, etc) have about **5 - 6 atm** (bar) of pressure.
- Every time you re-open a btl, know you're **losing about 0,7 - 1 atm** (bar) of pressure, depending on timing, amount of wine in the bottle, temperature and where & how the btl has been stored.

Tips:

- When possible and appropriate use **0,375 btl.** One every 3 accounts.
- Re-open btl's carefully.

PS: "left over" bottles, or bottles that are not perfect anymore for a proper tasting, are still great:

- As an informal aperitif with friends at the end of a working day.
- For the last account to share with staff or friends.
- For cooking a nice risotto or other recipes (even the day after).

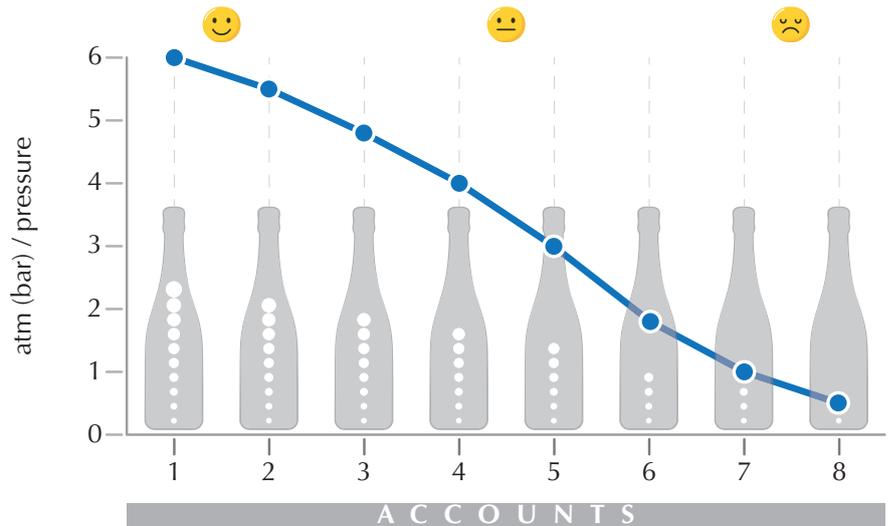


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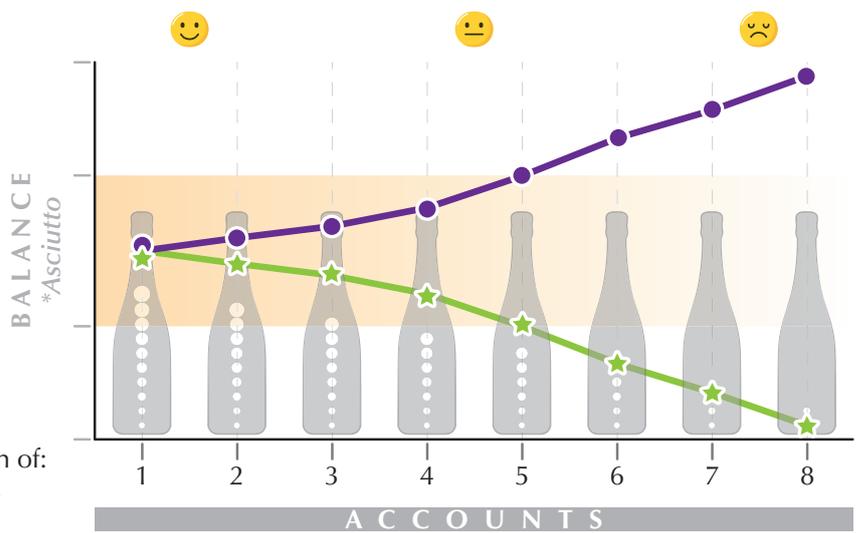
Tasting Adami's Wines

Example of temperature increase and decrease of quantity & pressure. The last 4 accounts will have **warm wines with low pressure**. Not ideal.



Considering the example above, the last 4 accounts will feel and taste **less acidity and more sweetness**. Not ideal.

*Adami describes a sparkling wine as "ASCIUTTO" (trans.: dry) when the finish is dry and leaves the mouth feeling clean and fresh. "Dry" then, conveys that natural, pleasurable "attraction" that invites the second and third glass, whether enjoyed by itself or as a partner with light fare.



perception of:
 ● sweetness
 ★ acidity



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