



WINERY NAME:	ADAMI
WINERY LOCATION:	Colbertaldo di Vidor, province of Treviso, Veneto
VINEYARD LOCATION:	Valdobbiadene and elsewhere in Treviso province, Veneto
VINEYARD LAND:	30 acres (12 ha) owned and 93 acres (38 ha) contracted
FARMING PRACTICES:	Sustainable
GRAPE VARIETIES:	Glera; small amount of Chardonnay
WINE STYLES:	Dry to semi-sweet white sparkling; dry white frizzante
WINE REGIONS:	Conegliano Valdobbiadene Prosecco DOCG, Prosecco DOC
TOTAL WINE PRODUCTION:	750,000 bottles (560,000 liters)
YEAR FOUNDED:	1920
OWNER(S):	Armando and Franco Adami
WINEMAKER(S):	Franco Adami



In 1933, the quality of Abele Adami's sparkling wines was so well known that he was invited to represent the entire Prosecco region at a national showcase of Italian wines in Siena. For the occasion, Adami took the highly unusual step of bottling a single-vineyard wine - the first commercial example of a vineyard-specific Prosecco - producing the first vintage of the Adami "Vigneto Giardino" Valdobbiadene Prosecco.

The Adami winery has continued to specialize in Prosecco production since that time. Abele's son Adriano began acquiring additional vineyards to increase the winery's production volume and broaden its scope. As a result, Adami today owns land or has well-established relationships with growers in most of the prized areas of the original Prosecco zone - which since the expansion of the Prosecco area in 2009 has been given the elevated status of DOCG. In addition to the Giardino vineyard in the hamlet (or *rive*) of Colbertaldo, Adami now also bottles a single-vineyard Prosecco from Col Credas in the *rive* (communal cru) of Farra di Soligo and from the famous Cartizze subzone. The winery also produces three blended Proseccos from the DOCG area and one (Garbèl) from the wider Prosecco Treviso DOC. In all, Adami works with around 34 different vineyards, each with its own character.

Today the company is in the hands of the third generation of Adamis, Adriano's sons Armando and Franco, both winemakers (with the fourth generation now in training). The winery now produces more than 60,000 cases of sparkling wine from 125 acres of vineyards, a quarter owned and the rest farmed by small growers with time-honored links to the winery and sharing its commitment to quality.

The Adami brothers strive for excellence in their Prosecco production from the vineyards to the bottling line. In the vineyards, they practice sustainable viticulture, using a combination of conventional and organic methods such as integrated pest management and low-impact anti-fungal treatments. Adami believes that by following this approach they will achieve the best results for grape and wine quality, for the environment, and for human health.

In the winery, Adami goes extra lengths to deliver vibrant, elegant Proseccos. To maintain maximum freshness, the wines are given their second, sparkle-inducing fermentation in small batches rather than all at the same time soon after harvest. The base wine for the Prosecco receives extended aging on the lees after the initial fermentation to add progressively more body and richness, until finally undergoing second fermentation in more than 100 individual batches throughout the course of a year. All bottles note the month and the year of the second fermentation on the label. It is this sort of exceptional attention to detail that makes Adami the benchmark for Prosecco today.

WINES IN THE ADAMI PORTFOLIO

- Adami "Garbél" Prosecco DOC Treviso Brut
- Adami Bosco di Gica Brut Valdobbiadene DOCG Prosecco Superiore
- Adami "Dei Casel" Valdobbiadene DOCG Prosecco Superiore Extra Dry
- Adami "Col Creadas" Valdobbiadene DOCG Rive di Farra di Soligo Extra Brut
- Adami "Vigneto Giardino" Valdobbiadene DOCG Rive di Colbertaldo Asciutto
- Adami "Col Fondo" Valdobbiadene DOCG Prosecco Superiore Sul Lieviti Brut Nature
- Adami "Cartizze" Valdobbiadene DOCG Dry

