



ADAMI "VIGNETO GIARDINO" VALDOBBIADENE DOCG RIVE DI COLBERTALDO ASCIUTTO



PRODUCER PROFILE

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

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

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

TECHNICAL DATA

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