



CORTE ADAMI

SOAVE SUPERIORE D.O.C.G. "VIGNA DELLA CORTE"

A Soave wine in "evening dress"



Vineyards: vineyards of property, located in Soave in the "Castelcerino" hills, single vine VIGNA DELLA CORTE, 350m a.s.l.

Average age of the vines: 40 years

Plants per hectare: 3.000

Exposure: South-East

Soils: substrate of volcanic origin, with calcareous and tuffaceous components

Grapes: Garganega 100% late harvest

Harvest: hand-picked in late October

Fermentation: after a late harvest, in general at the end of October, the grapes are pressed very softly, in contact with the peels for approx. 10-12 hours. It follows the fermentation in stainless steel tanks at a controlled temperature of approx. 13 °C. The must remains in contact with the yeasts for 30/35 days and the new wine for further six months mainly in stainless steel tanks and a minor part in oak barrel. Once bottled, the wine is refined some months before release.

Analytical data:

Alcoholic degree: 13,50 % Vol.

Residual sugar: 3,00 gr/l

Total acidity: 6,00 gr/l

Description and characteristics:

The result of a careful grapes selection in the vine and a proper ageing period, mainly in stainless steel tanks and in a minor part in oak barrel. A wealth of emotions and pleasantness.

Intense straw yellow colour with gold reflections. Wide and rich in the nose with hints of flowers and aromatic herbs. It follows notes of ripe fruit, sometimes tropical, as well as mineral scents due to the volcanic soil. The savoury and fresh notes, supported by an adequate structural complexity, give elegance and pleasantness to the palate. The elegant soft finish together with a long persistence makes it an absolute qualitative value wine.

Food pairings: aromatic dishes like traditional Italian soups, pasta with poultry ragout or with mushrooms, fish-based first courses with sauces and ideal with venetian codfish. Goat and sheep cheeses or seasoned and flavoured or smoked cheeses.

Serving temperature: 10 - 12°C

Bottles produced: 10.000

Size: 750 ml

JAMES SUCKLING.COM 

Annata 2020: 90 points
Annata 2019: 91 points
Annata 2018: 91 points
Annata 2016: 92 points

Decanter
the world's best wine magazine

Annata 2019: Bronze Medal
Annata 2018: Bronze Medal

falstaff
GENIENEN WEIN ESSEN REISEN

Annata 2019: 92 points

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