



CORTE ADAMI

SOAVE D.O.C.

The essence of Garganega, combined with Trebbiano di Soave grapes



Vineyards: of property, in Soave

Average age of the vines: 30 years

Plants per hectare: 3.000

Exposure: South-East

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

Grapes: Garganega and Trebbiano di Soave

Harvest: hand-picked between late September and early October

Fermentation: After the relative crushing/destemming, the grapes are pressed softly in an oxygen reduction, with a cold maceration (about 14 degrees) in contact with the peels for a night. Alcoholic fermentation takes place in steel tanks at a controlled temperature. The wine obtained stays in contact with its fine lees for almost two months, with continuous battonage. After that date, it is bottled and refined for one month in the bottle, before being sold.

Analytical data:

Alcoholic degree: 12,00 % Vol.

Residual sugar: 3,50 gr/l

Total acidity: 6,00 gr/l

Description and characteristics:

A typical Soave in which the traditional notes of the local grapes (white flowers, white fruits and citrus all) acquire a modern cut without distorting their origin and the minerality of the area. A simple wine, very drinkable and pleasant that can never get tired.

Light straw yellow in colour. A fragrant bouquet of citrus notes, hawthorn and white flowers, yellow peach, pineapple and notes of rosemary. A vibrant crispy taste, medium body, elegant and fresh, with a pleasant aromatic and also mineral lasting result.

Food pairings: sea food and vegetables preparations in general. Tempura, sushi and sashimi, as well as spicy and sweet and sour dishes typical of Asian cuisine. White meats and fresh cheese. Ideal as aperitif.

Serving temperature: 10 - 12°C

Bottles produced: 70.000

Size: 750 ml

JAMES SUCKLING.COM 

Annata 2021: 90 points

Annata 2020: 90 points

Annata 2019: 91 points



CORTE ADAMI Società Agricola Vitivinicola

Via Circonvallazione Aldo Moro n. 32

37038 SOAVE (Verona) Italy

Tel./Fax +39-045-6190218 - mail: info@corteadami.it