CORTE ADAMI

AMIDA Bianco Verona I.G.T.

- Between typicality and exuberance -

Vineyards: of property, in Soave

Exposure: South, South-East

Soils: calcareous soil, with volcanic components in hillside

Grapes: Garganega - Traminer - Sauvignon Blanc

Harvest: hand-picked in late September

Fermentation: After the relative crushing/destemming, the grapes are separately softly pressed 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 the blend has been defined, the wine is bottled and refined for one month in the bottle, before being sold.

Analytical data:

Alcoholic degree:	12,50	% Vol.
Residual sugar:	3,00	gr/l
Total acidity:	6,00	gr/l

Description and characteristics:
AMIDA combines the three Adami's generations of winegrower in a unique wine, adding to the traditional delicate fragrance of the indigenous Garganega grapes, the explosion of flavours and palatal intensity of the international varieties.
Light straw yellow in colour, with some greenish reflections. A fragrant and fine bouquet of rose, white peach, together with a mix of tropical fruits. Some fumé and yellow citrus notes complete the final bouquet. Full and pleasant taste, with good aromatic persistence. The lively freshness and the flavour leave the palate fresh and pleasantly dry, with memories of citrus notes in the finish.
Food pairings: sea starters preparation and fish first courses, tempura, sushi and sashimi, as well as spicy and sweet and sour dishes typical of Asian cuisine. Fresh cheese. Ideal as aperitif.

Serving temperature: 10 - 12°C

Bottles produced: 5.000

Size: 750 ml

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Annata 2023: 90 points

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