



CORTE ADAMI

AMIDA Rosso Verona I.G.T.

- Between typicality and exuberance -



Vineyards: of property, located in the Eastern Valpolicella, 200m a.s.l.

Exposure: South, South-West

Soils: rich in clay and limestone skeleton components

Grapes: Merlot – Croatina – Teroldego

Harvest: hand-picked in September

Fermentation: the grapes are collected in small crates and left to dry for a short period in a dry and well-ventilated loft. After the necessary crushing, it occurs the alcoholic fermentation in stainless steel tanks with skins, at a controlled temperature. Then it follows the malolactic fermentation.
Aging: 12 months in stainless steel tanks.

Analytical data:

Alcoholic degree: 13,50 % Vol.

Residual sugar: 3,00 gr/l

Total acidity: 5,70 gr/l

Description and characteristics:

AMIDA combines the three Adami's generations as winegrower in a unique wine, adding an international touch to the traditional local grapes, all planted along the years. A perfect marriage between Merlot, Croatina and Teroldego.

A tonic ruby red in colour, with bright reflections. In the nose, spicy hints, peppery notes and later notes of medium-ripe red fruits. Immediately well-balanced in the palate, a good body accompanied by a pleasant freshness. The tannins are delicate and well-smooth.

Food pairings: first and second courses of meat of the Italian tradition such as lasagna with ragù or roast veal. Excellent with medium-aged cheese and cured meats.

Serving temperature: 16 - 18°C

Bottles produced: 3.000

Size: 750 ml

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