



CORTE ADAMI

RECIOTO DI SOAVE D.O.C.G.



Vineyards: of property, located in the Castelcerino hills, at an altitude of 350 mts.

Medium age of the vines: 40 years

Plants per hectare: 3000

Exposure: Sud-Est

Soils: substrat of volcanic origin, lying on tufaceous concretions

Grapes: carefully selected Garganega grapes dried on plateau

Fermentation: after a drying period of at least four months on special trellis, losing 50% of the origin weight, the grapes will be softly pressed.

Part of the must will ferment in barrels, while the other in steel tanks. This slow fermentation lasts until springtime, leaving a pleasant residual sugar which characterises the Recioto di Soave. It will remain in contact with the fine lees for further 7-8 months, getting several battonage. It follows 4 months of maturing in steel tanks and some months in the bottle before being sold.

Analytical data:

Alcoholic degree: 13,00% Vol.

Residual sugar: 125 gr/l

Total acidity: 6,00 gr/l

Description and characteristics: it is a dessert wine of rare intensity and finesse, able to offer infinite emotions. Gold in colour with a wide and delicious perfume. On the palate, you feel notes of honey and dry apricots with scents of genista flowers, caramel and spices. The flavour has sweet warm notes, accompanied by an important acidity and a never aggressive alcohol presence. You may drink it as meditation wine but also with pastry of nuts and almonds, and chocolate as well.

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