



**CORTE ADAMI**

**SOAVE D.O.C. Classico  
CIMALTA**



**Vineyards:** of property, located in the Castelcerino hills, at the highest level inside the Classical Area (338 mts)

**Average age of the vines:** approx. 20 years

**Plants per hectare:** 3.000

**Exposure:** South-East

**Soils:** substrate of volcanic origin, with tuffaceous components

**Grapes:** Garganega 100%

**Fermentation:** After the throngs-crushing, grapes are pressed softly in an oxygen reduction and then destined to a cold maceration (about 14 degrees) for a night. Alcoholic fermentation takes place in steel tanks at a controlled temperature. The new wine stays in contact with its yeast lees for almost two months. After that date, it is bottled and refined for one month in the bottle, before being released.

**Analytical data:**

Alcoholic degree: 12,50 % Vol.

Residual sugar: 3,50 gr/l

Total acidity: 6,00 gr/l

**Description and characteristics:**

Expression of pure Garganega grape, from the highest hill in the Classical Area.

A wine of unique character, in which mineral freshness and great flavour are enhanced by important and noble fruity and floral notes. Deeply territorial, of great delicacy and drinkability.

It shows a straw yellow colour with greenish reflections, while in the nose it reminds to floral and fruity scents. White flowers of field, ripe yellow fruit, fragrant scents of citrus and minerals due to the volcanic soils. Fresh and fruity on the palate, with good aromatic persistence due to the short overripening of Garganega grapes. Long finish, slightly sour.

Excellent with appetizers of lake fish and seafood, pasta with vegetables and delicate fish dishes in general.

Serving temperature: 12/13 degrees.

**CORTE ADAMI** Società Agricola Vitivinicola

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