



**CORTE ADAMI**

## **SOAVE SUPERIORE D.O.C.G. "VIGNA DELLA CORTE"**



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

**Average age of the vines:** 40 years

**Plants per hectare:** 3000

**Exposure:** Sud-Est

**Soils:** substrate of volcanic origin, lying on calcareous and tuffaceous components

**Grapes:** 100% late harvested Garganega

**Fermentation:** after a late harvest, in general at the end of October, the grapes are pressed very softly, in contact with the peels for approx. 10-12 hours. It follows the fermentation in stainless steel tanks at a controlled temperature of approx. 13 °C. The must remains in contact with the yeasts for 30/35 days and the new wine for further five months mainly in stainless steel tanks and a minor part in oak barrel. Once bottled, the wine is refined some months before being sold.

### **Analytical data:**

Alcoholic degree: 13,50 % Vol.

Residual sugar: 3,00 gr/l

Total acidity: 6,00 gr/l

### **Description and characteristics:**

A Soave in "evening dress".

The careful grapes selection in the vine and a proper ageing period in contact with the fine lees permit to obtain an extraordinary wine of high quality and respectful of the territorial heritage. A "Riserva" of emotions and Finesse.

Intense straw yellow colour with gold reflections. Wide and rich in the nose with scents of tropical fruit, dried flowers and aromatic herbs. As well as mineral scents due to the volcanic soil. Very elegant with good structure on the palate, supported by pleasant savoury and fresh notes. Long persistence.

This wine combines well with aromatic dishes like traditional Italian soups, pasta with poultry ragout, fish dishes with sauces, dishes with white meat and medium ripened cheese.

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