



VALDOBBIADENE DOCG PROSECCO SUPERIORE RIVE DI FARRA DI SOLIGO 'COL CREDAS'



Veneto, Italy

Adami

www.adamispumanti.it

Method & Production

Light pressing with bladder press, gravity settling of must, fermentation at controlled temperature (17-19 °C) with cultured yeasts. Maturation on the fine lees in steel for 3 months.

Second fermentation: "Metodo Italiano" in steel pressure tanks at 15-17 °C. Cold tartrate stabilization (-4 °C). Tight filtration before bottling to remove spent yeast from sparkling wine.

Tasting Notes

Straw yellow color. Dense mousse and delicate, long-lasting bead. Broad and generous on the nose, intense and well balanced, releasing delicate floral notes, such as wisteria and acacia blossoms, and crisp impressions of fruit, particularly of apple and pear. "Extreme" brut in style, with classic tangy acidity on the palate, very dry yet richly-flavored; always strikingly full-volumed and remarkably refreshing, with a lengthy progression in the mouth. Impressively mirrors the fragrances on the nose. Exhibits superb harmony and elegance, crowned with a notably dry finish.

Food Matching

Excellent as a wine to be enjoyed throughout a meal, but it is perfect with filleted sea bass with sun-dried tomatoes and hazelnuts. Partners beautifully with all seafood (baked fish, shellfish) and with light first courses.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------------|--|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Sparkling Wine | | | | | | | | | | |
| AD8922 | Valdobbiadene DOCG Prosecco Superiore Rive di Farra di Soligo 'Col Credas' | Glera | 2022 | 11.5% | Cork | 6X0.75lt | No | No | Yes | No |