

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

Veneto, Italy

Adami

www.adamiprosecco.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 beautifuly 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										
AD8925	Valdobbiadene DOCG Prosecco Superiore Rive di Farra di Soligo 'Col Credas' Extra Brut	Glera	2025	11.5%	Cork	6x0.75lt	No	No	Yes	No