



## Adami's history

The winery was **founded in 1920 by Abele Adami**, when he bought his first vineyard, Vigneto Giardino (at that time Riva Zardin).

In 1933 he was invited to the “Mostra mercato dei vini tipici d’Italia” (a wine fair) to represent the Prosecco production area. On that occasion he presented the **first single vineyard of Valdobbiadene’s history**: “Riva Giardino asciutto”. Abele understood, even then, the potential and superior quality of certain vineyards. **Vigneto Giardino, 80 years later**, is still made as a single vineyard. **Adriano Adami** later enlarged the winery and produced his high-quality wines mostly for the local market.

## Adami today

From 1980, it is the **third generation, Franco and Armando Adami** (both winemakers), that is managing the estate, ably combining family traditions with the most advanced technologies. A modern sparkling-wine cellar is being built, while the brand is developing new markets and winning a prestigious reputation. Adami produces **about 800,000 bottles a year (distributed in over 30 Countries worldwide)**, with grapes sourced from approx. 50 hectares of vineyards. Eleven hectares are from Adami estate vineyards, while many long-time individual grape-growers, focused on producing quality fruit, provide the remainder of Adami’s grapes. For over 90 years, Adami has been producing **only Prosecco** (Valdobbiadene DOCG and Treviso DOC). Adami is therefore a **SPECIALIST** in Prosecco in its various interpretations, always traditional and high quality, expressing the different characteristics of each hillside. Adami performs some 100 secondary fermentation over a course of a year, which ensures that its sparkling wines are always **FRESH**, conveying the complex, unmistakable and immediate impression of fresh fruits, that Adami likes to define as “**macedonia**” (fruit salad). Adami describes a sparkling wine as “**ASCIUTTO**” (trans.: dry) when the finish is dry and leaves the mouth feeling clean and fresh. “Dry” then, conveys that natural, pleasurable “attraction” that invites the second and third glass, whether enjoyed by itself or as a partner with light fare.

## The Prosecco areas

**PROSECCO** is a growing area that comprises 556 communes. Adami, with its exclusive focus on quality, cultivates vineyards in less than 2% of this area.

Here the **WEATHER** is mild and warm, marked by cool nights and by ideal day-night temperature ranges. We are only one hour by car from the Dolomites, in the heart of the Alps, and the same distance from Venice and the Adriatic Sea.

The **RIVE** (the dialect word for “steep slopes”) are the “communal crus” that indicate, within the Valdobbiadene DOCG, the precise terroir of origin of the grapes (micro-zone + commune). Examples are “Col Credas, Rive di Farra di Soligo” and the historic “Vigneto Giardino (1920), Rive di Colbertaldo.”





## Viticulture

The type of viticulture that we practice is based on **ecosustainability** as well as on environmentally low-impact practices. Our goal is to reduce to an absolute minimum the quantity of products we use and any risks to health. Called "**sustainable, integrated pest management viticulture,**" it relies on the careful application of vineyard management practices as well as of conventional and organic methods in order to reduce to a minimum the use of anti-pest and anti-fungal treatments.

The products that we normally use are organic, but synthetic products are also used when absolutely required and when we are sure of their:

- low impact on useful insects;
- focused effect;
- selective impact;
- minimal quantity necessary;
- minimal residue left in the environment.

In sum, we are convinced that by following this approach we will achieve the **most satisfactory results for grape and wine quality, for the environment, and for human health**. For example, there are certain organic substances which we will not use since they are not sufficiently narrow-targeted and have a negative impact on useful insects. In such a case, we prefer synthetic products, but targeted only on a specific vine pest.

Our goal for the future, which is already certified in our Vigneto Giardino, is **zero residue on our grapes**.

## Production

All of our sparkling Proseccos (spumante) are produced according to the same procedure:

**First fermentation.** After a light pressing (but not excessively so) and settling of the must, the must ferments at controlled temperatures (18-20° C) with cultured yeasts. The wine, unfiltered at the point, **matures in contact with fine lees** in stainless steel tanks for about 3 months.

**Second fermentation** or Presa di Spuma. After an addition of yeasts and pure cane sugar to the base wine, it re-ferments in stainless steel pressure tanks. Pin-point, long-lingering bubbles thus develop naturally, at up to 5 atmospheres of pressure. This operation is repeated throughout the year (up to 100 times), to ensure **freshness and complexity of aromas** and taste in the sparkling wine. This procedure lasts approx 30-45 days; the sparkling wine is then filtered and bottled, ready to delight those who love sparkling wine.

