



CORTE ADAMI



Il sogno di ogni vignaiolo  
è quello di poter esprimere se stesso  
in perfetta armonia  
con ciò che madre natura  
gli ha messo a disposizione ..



CORTE ADAMI



# FAMILY WINERY



Every winemaker aspires to express himself in perfect harmony with what Mother Nature gave to him: the lands and vines whom tends with loving care. For generations the Adami Family has literally cultivated its passion and in 2004 Andrea, Martina and Giulia, with the support of the father Angelo and the grandfather Gaetano, decided to start making their own wine, in addition to being grapes suppliers to other wineries, with the same aim as before: producing superiore wines.

Since 2017 all the grapes grown on the company's thirty-six hectares are vinified in the estate and nowadays approximately 30% of the wine obtained is bottled while the rest is sold to other local wineries.

The reason for this is a simple one, which stems from the desire to achieve excellence without any nagging doubts over-production or making wine merely for commercial purposes. The use of increasingly natural, low-invasive methods, short pruning, cluster thinning and constant attention to and promotion of the autochtonous grape varieties

on the estates are fast yielding gratifying results and increasing the company's prestige.



Floral and fruity notes, minerality and olfactive and palatal intensity have the incredible ability to create the desire to taste the wine again. In this simple way the wine, not only gratifies the senses, but also becomes a veritable ambassador of conviviality.



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## SOAVE D.O.C.

The essence of Garganega

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

**Average age of the vines:** 35 years

**Exposure:** South-East

**Soils:** substrate of volcanic origin, lying on tufaceous components

**Grapes:** Garganega and Trebbiano di Soave

The essence of Garganega. This is a Soave in which the typical notes of the grape (in the nose and on the palate), acquire a modern style without distorting their territorial origin. A simple wine, very drinkable and pleasant that can never get tired.

Example of Soave territory, in which the typical scents of the Garganega grape (white flowers, white fruits and citrus all) are combined with the minerality of the area and its infinite nuances.

It shows a beautiful yellow colour with some greenish note while its intensity and fragrance remind to the olfactory scents described above. On the palate it is full and complex, elegant and fresh, as well as aromatic, with a respectable final result.

**Food Pairing:** Eclectic and versatile wine in terms of combinations: it prefers preparations in which the character of a "greasy" plate merges with the high acidity of the product, balancing the taste in a perfect harmony. Furthermore, this wine combines well with classic fried rolls, scallops and soft cheeses from strong flavour of milk. Do not miss to taste it alone and at a very fresh temperature of service, during warm and sunny summer afternoons.

### Analytical data:

Alcoholic degree: 12,00 % Vol.

Residual sugar: 3,50 gr/l

Total acidity: 6,00 gr/l



## SOAVE D.O.C. CLASSICO “CIMALTA”

Pure Garganega, from the highest hill in the Classical Area

**Vineyards:** of property, located in the historic cru ‘Castelcerino’, at the highest hill inside the Classical Area (338 mts)

**Average age of the vines:** 35 years

**Exposure:** South - East

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

**Grapes:** Garganega 100%

Expression of pure Garganega grape, from the highest hill in the Classical Area (338mt).

A wine of unique character, in which mineral freshness and great flavor 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.

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

### Analytical data:

Alcoholic degree: 12,50 % Vol.

Residual sugar: 3,50 gr/l

Total acidity: 6,00 gr/l



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

A Soave in evening dress.

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

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

**Exposure:** South - East

**Soils:** substrat of volcanic origin, lying on tufaceous components

**Grapes:** 100% Garganega, late harvested

**Production:** 8 tonnes per hectare

A very special Soave. The use of only steel and a punitive selection in the vineyard permit to obtain an extraordinary CRU of high quality with an incredible relation of quality and value.

A "Riserva" of emotions and Finesse. Intense straw yellow colour with gold reflections. Wide and rich in the nose with scents of tropical fruit and dried flowers. Very elegant with good structure on the palate. Long persistence.

**Food Pairing:** 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.

## Analytical data:

Alcoholic degree: 13,50 % Vol.

Residual sugar: 3,00 gr/l

Total acidity: 6,00 gr/l



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# SOAVE D.O.C. "DECENNALE"

- Non Filtrato-



**Vineyards:** of property, from the "Vigna della Corte" Cru located in the historic 'Castelcerino' cru, at an altitude of 350 mts.

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

**Exposure:** South - East

**Soils:** substrat of volcanic origin, lying on tufaceous components

**Grapes:** 100% Garganega, late harvested

**Production:** 8 tonnes per hectare

Bottled without filtration, in order to preserve all the parameters of the terroir of origin and the grapes varietal aspects, this Soave wine combines territorial notes of minerality, fragrance scent, density of fruit, all in a great armony and balance.

Intense straw yellow color with gold reflections as proof of its great complexity. Fine and elegant in the nose with scents of white dried flowers, ripe tropical fruit and fermentative notes. With a fresh impact, despite its considerable structure, on the palate it shows all the complexity in an armony of alcoholic, fermentative, and glycerine notes. Surprising all over its extreme balance, great finesse and complexity, which indicates its interesting aging capacity.

**Food Pairing:** this wine combines well with important and " sauced " dishes, such as a roast beef , white meat cooked in various methods, medium-aged cheeses.

## Analytical data:

Alcoholic degree:	13,50 % Vol.
Residual sugar:	1,00 gr/l
Total acidity:	6,00 gr/l

# SPUMANTE BRUT ROSE' "ROSA CROINA"

Drops of essence in pink shades



**Vineyard:** of property, located in the Eastern Valpolicella

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

**Exposure:** South, South-West

**Soils:** rich in clay and limestone skeleton components

**Grapes:** 100% Corvina (knows as "croina" in local dialect)

The "Rosa Croina" presents itself in all its beauty with an intense "rosè" colour.

In the nose it is very elegant and delicate with hints of raspberries, blueberry and roses while on the palate it reminds very well the grape of origin. Good balance between alcohol content and residual sugar. Pleasant freshness with long persistence. Fine and continuous perlage.

**Food Pairing:** It accompanies a lot of dishes like fish starters, soups and pasta, but also with white meat with sauces as well as various fish dishes and fish soups.

#### Analytic data:

Alcoholic degree: 12,00% Vol.

Residual sugar: 10,00 gr/l

Total acidity: 6,50 gr/l



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# VALPOLICELLA D.O.C. SUPERIORE

Son of the grape, father of Verona's red wines.

**Vineyards:** of property, , located in the Eastern Valpolicella

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

**Exposure:** South, South-West

**Soils:** rich in clay and limestone skeleton components

**Grapes:** Corvina, Corvinone, Rondinella and other local varieties

This Valpolicella maintains a strong ties to the territory of origin but at the same time it looks to the future. Round, right soft, elegant tannins, with aromas of ripe red fruit, spices and minerals.

Initially ruby red with blue notes, it turns gradually toward deep grenade notes.

In the nose, the olfactory impact leads immediately to small berries and blackberries, along with notes of wood and sweet oriental spices. Its impact in the mouth reminds immediately to the varieties and peculiarities of the territory of origin, with a tannin initially rough and seemingly grumpy, but actually never inelegant and vulgar. Its structure is perfectly combined with alcohol, acidity and glycerine content, giving elegance and great aging potential to the wine.

**Food Pairing:** This wine combines well with preparations of grilled meats and roasts of various kinds, sausages and medium-aged cheeses with ripening of several months. Interesting tasting it with the blue fish in all its nuances ...

#### Analytic data:

Alcoholic degree: 13,5 % Vol.

Residual sugar: 4,50 gr/l

Total acidity: 6,00 gr/l



# VALPOLICELLA RIPASSO D.O.C. SUPERIORE

A meeting between generations

**Vineyards:** of property, , located in the Eastern Valpolicella

**Average age of the vineyards:** 20 years

**Exposure:** South, South-West

**Soils:** rich in clay and limestone skeleton components

**Grapes:** particular selection of Corvina, Corvinone, Rondinella and other local varieties

The freshness of Valpolicella is combined with the austere wisdom of Amarone's marcs, by creating a perfect marriage between fruitiness, spices, soft tannins, all with a great elegance and with an incredible aging potential.

A deep and full ruby-red colour, showing in the nose all its complexity and elegance with hints of ripe red fruit, berries, sweet spices and references of liquorice and cocoa. On the palate, the alcohol structure blends well with a sustained acidity and a respectable and enjoyable glycerine tone. The wine is very elegant and complex, with initial rough tannins that evolve in the time: it is a wine that needs the valuable help of the time, in order to confer an absolutely exciting and velvety smoothness . Very long and persistence.

**Food Pairing:** Game and red meats, with a long cooking, are the ideal combinations to this wine, as well as cheeses and foods in which the aromatic quality and the structure of the dish require alcohol and structure in the wine.

#### Analytical data:

Alcoholic degree: 14,50 % Vol.

Residual sugar: 4,50 gr/l

Total acidity: 6,00 gr/l



# AMARONE DELLA VALPOLICELLA D.O.C.G.

An expressive strength of character and fruit extract

**Vineyards:** of property, , located in the Eastern Valpolicella

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

**Exposure:** South, South-West

**Soils:** rich in clay and limestone skeleton components

**Grapes:** particular selection of Corvina, Corvinone, Rondinella and other local varieties, all destined to be dried

Powerful, but delicate and graceful in the same time, able to surprise with its extreme elegance. A wine in which its persuasive fruity and its spicy notes are sweet and deep.

A deep and intense red colour, almost "bleed". In the nose it shows a structure of incomparable finesse and aromatic complexity, hints of ripe cherry and echoes of dried red flowers, spices and oriental sweets and chocolate, especially, liquorice. On the palate, it shows a perfect harmony between its great alcoholic structure, incredible elegance, glycerine notes, tannins and acidity. Traditionally dry in the finish, tannic, enveloping, especially long and persistent.

**Food Pairing:** a "meditation" wine, to be tasted alone, with respect .. However it combines well with aged cheese and meat dishes (made with slow cooking and rich in sauces), as well as with the game meats of Italian tradition.

**Analytical data:**

Alcoholic degree: 15,50 % Vol.

Residual sugar: 6,00 gr/l

Total acidity: 6,00 gr/l





# RECIOTO DI SOAVE D.O.C.G.

A dessert wine of rare emotion

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

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

**Exposure:** South - East

**Soils:** substrat of volcanic origin, lying on tufaceous concretions

**Grapes:** carefully selected Garganega grapes dried on plateau

A dessert wine of rare intensity and finesse, able to offer infinite emotions. Gold in colour with a wide and delicious perfume. On the palate, you feel notes of honey and dry apricots with scents of ginsler flowers, caramel and spices. The flavor has sweet warm notes, accompanied by an important acidity and a never aggressive alcohol presence.

**Food Pairing:** it may be drunk as meditation wine but also with pastry of nuts and almonds, and chocolate as well.

## Analytical data:

Alcoholic degree: 13,00 % Vol.

Residual sugar: 125,00 gr/l

Total acidity: 6,00 gr/l



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