



## ADAMI "GARBÉL" PROSECCO DOC TREVISO BRUT



### PRODUCER PROFILE

Winery Owner(s):  
Armando and Franco Adami  
Winemaker:  
Franco Adami  
Winery Founded:  
1920  
Region:  
Veneto

### WINE STORY

Garbél is the Adami family's entry-level Prosecco. With nearly a century of experience in the historical heart of the Prosecco production area, the Valdobbiadene DOCG, Adami began working in the extended Prosecco denomination, Treviso DOC, in order to produce an affordable everyday sparkling wine. In 2004 they began production of the Garbél Prosecco Treviso DOC. Garbél, when referring to wine, translates in the ancient local dialect to mean dry, crisp, and pleasantly tart.

### VINEYARDS & VINIFICATION

|                               |                                                                                            |
|-------------------------------|--------------------------------------------------------------------------------------------|
| VINEYARD LOCATION:            | Province of Treviso                                                                        |
| ELEVATION:                    | 130-160 meters                                                                             |
| SOILS:                        |                                                                                            |
| TRAINING SYSTEM:              | Double arch (cappuccina)                                                                   |
| FARMING PRACTICES:            | Sustainable                                                                                |
| AGE OF VINES:                 | 1-30 years                                                                                 |
| YIELD:                        | Up to 18,000 kg per hectare                                                                |
| GRAPES:                       | 100% Glera                                                                                 |
| TYPE OF YEAST:                | Selected                                                                                   |
| POST-FERMENTATION PROCEDURES: | Extended lees contact for at least 3 months before second fermentation                     |
| SECOND FERMENTATION:          | Second fermentations in autoclaves initiated in batches up to 30 times throughout the year |
| MALOLACTIC FERMENTATION:      | No                                                                                         |
| FILTRATION:                   | Membrane filter                                                                            |
| AGING CONTAINER:              | Stainless-steel tanks                                                                      |
| AGING TIME:                   | Held in chilled tanks up to 12 months between first and second fermentations               |
| BOTTLE AGING TIME:            | 1 month                                                                                    |
| PRODUCTION:                   | 240,000 bottles per year                                                                   |
| VEGAN:                        | Yes                                                                                        |

### TECHNICAL DATA

|                 |           |                |        |
|-----------------|-----------|----------------|--------|
| ALCOHOL:        | 11%       | TOTAL ACIDITY: | 6 g/l  |
| RESIDUAL SUGAR: | 11-14 g/l | EXTRACT:       | 17 g/l |