



- **Country:** Italy
- **Region:** Veneto
- **Subregion:** Soave
- **Vintage:** 2019
- **Colour:** White
- **Grape Variety:** Garganega
- **ABV:** 13%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Top hat and tails
- **Drink With:** Chicken dishes, fish in cream sauces or just by itself

## GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

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## CORTE ADAMI SOAVE SUPERIORE VIGNA DELLA CORTE 2019

<https://gerrardseel.co.uk/products/corte-adami-soave-vigna-della-corte>

Corte Adami Soave Vigna Della Corte is a beautifully pure expression of Garganega with an intense minerality, an innate elegance and a possibly unexpected capacity to age. Deeper straw in colour than many a Soave due to its concentration, the ripe nose has scents of tropical fruits and dried flowers. As this wine is now 3 years old it has become very complex and full flavoured but still has that lovely fresh finish. Rich yet dry, well structured and mineral-driven on the palate, this is limpid, elegant and very long on the finish. This is not your normal Soave, but it has aged remarkably well and is a joy to drink at the moment, if you like richness and complexity.

Thanks to the quality of the wines it produces, Corte Adami's 3.5ha Vigna Della Corte vineyard has recently been granted its own DOC status by the Soave Consortium. At an altitude of 350m and with vines averaging 40 years old, Vigna Della Corte is a riserva in all but name.

Made from 100% Garganega, the rigorously selected grapes are harvested later than usual to allow them to obtain the maximum degree of ripeness. To preserve the clarity of the terroir, their juice is fermented and matured entirely in stainless steel before being left on its lees for six months to develop even greater complexity. The Adami family hit the nail squarely on the head when they describe this wine as "A Soave in evening dress".

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### WHY WE LIKE THIS WINE

This is the very best of Soave with loads of tropical fruit flavours and aromas. The Adami family have transferred all of their passion for the Soave wines into this stunning example. It has about 1 gram of sugar per litre above most wines which certainly doesn't make it sweet but helps carry the wonderful fruit aromas and flavours to the palate. It's generous and mouth-filling with great finesse. An ideal food wine but also great to just sit and drink.

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### ABOUT THE GROWER

The Corte Adami estate was created in 1984 by father and son Angelo and Andrea Adami. The Adami family had cultivated vines in Soave and Valpolicella for generations, supplying grapes to some of the finest producers in the region. It was only as recently as 2004 that they decided to start making their own wines and, in little more than a decade, they have carved out an incredible reputation both at home and abroad for their Soave, Valpolicella and Amarone. Although 37 hectares of the estate are planted (27ha in Soave, 10ha in Valpolicella), the Adami family sells all but its very finest grapes so as to be free to make the best possible wines

without concession to commercial pressures.

Based in Soave, Corte Adami owns a beautiful vineyard amongst the rolling hills of the historic cru of Castelcerino. Here, the predominantly volcanic soil is the perfect home for the indigenous Garganega grape of Soave, and Corte Adami produces several very refined examples of what is probably Italy's finest white wine.

Despite being a different appellation and a different colour of wine, Valpolicella immediately neighbours Soave and Corte Adami also has vineyard holdings here, just a few kilometres to the west of its winery. The Adami's Mezzomonte estate in the village of Ferrazze, at the eastern end of the region, was planted between 1962 and 1970 and it supplies the family with the Corvina, Corvinone, Molinara and Rondinella grapes used for its two Valpolicellas and for its Amarone.

Part of the Adami's ultra modern cellar is given over to the passito (drying) process, where grapes are laid out on trays over the winter to shrivel and raisin for around three months. This gentle dehydration sees the grapes lose about a third of their weight, concentrating the sugar, acidity and flavour of the remaining juice. Used for both red and white grapes for the dry Amarone and for the sweet Recioto Di Soave respectively, these are two Corte Adami wines that you really must try.