



GARBÈL BRUT Prosecco DOC Treviso

In the ancient local dialect, garbèl, in reference to wine, conveys the impression of an appealing vein of crisp acidity and pleasurable dryness

GRAPES	90-97% Glera; 3-10% Chardonnay		
GROWING AREA	Province of Treviso.		
VINEYARD ELEVATION	70-150 metres.		
SOIL PROFILE	Diversity of soil types, with terraces and plains of alluvial origin. Soils with often calcareous clay, infertile, dry, and shallow, particularly at higher elevations.		
VINEYARD ASPECT	Alluvial plains at the foot of hillslopes.		
TRAINING SYSTEM	Double arched cane and Sylvoz.		
CLIMATE	Temperate, with cold winters and warm, non-humid summers. Rainfall averages 1100 mm, with maximums in June and November and minimums in January and August.		
HARVEST	From 15 September to 5 October.		
ALCOHOL	11% vol	SERVING TEMPERATURE	7-8 °C
DOSAGE	11-12 g/l	RECOMMENDED GLASS	Medium-wide glass.
TOTAL ACIDITY	5.5 g/l – pH 3.20	SIZES AVAILABLE (L)	0.375 – 0.75
VINTAGE	No		



VINIFICATION

The clusters are pressed in pneumatic presses and the must is given a gravity settling for clarification. It is naturally fermented with cultured yeasts at 17-19°C, then the wine matures a minimum of three months sur lie in steel. It receives its effervescence via the Italian Method, at 15-17°C. and the resultant sparkling wine is then cold-stabilised at -4°C.

SENSORY QUALITIES

Garbèl appears straw yellow, and offers a dense, velvety mousse and a delicate, long-lingering bead of tiny bubbles. Its generous, full bouquet releases fragrant peach, yellow apple, and melon, with the complex of its crisp aromas marshalled in a beautiful, but delicate balance. Admirably tangy and crisp, full-bodied and with a notable progression, the palate fully mirrors the aromatics encountered on the nose.

SERVING SUGGESTIONS

Ideal as an aperitif wine and for toasts on any occasion, and with snacks and finger foods.



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