



## COL CREDAS

Rive di Farra di Soligo  
EXTRA BRUT  
Valdobbiadene Docg

GRAPES	95-100 Glera; 0-5% Chardonnay		
GROWING AREA	Credazzo, commune of Farra di Soligo.		
VINEYARD ELEVATION	300 - 350 metres.		
SOIL PROFILE	Soils on calcareous and clay rock substrate, shallow and of low fertility.		
VINEYARD ASPECT	Hillslopes that are often extremely steep, with vineyards planted horizontally following hillslope contours, largely south- and southeast-facing.		
TRAINING SYSTEM	Double arched cane. Vineyard density: 2,500-3,300 vines per hectare.		
CLIMATE	Temperate, with cold winters and warm, non-humid summers. Rainfall averages 1250 mm, with maximums in June and November and minimums in January and August.		
HARVEST	From 20 September to 10 October.		
ALCOHOL	11,5% vol	SERVING TEMPERATURE	7-8 °C
DOSAGE	None	RECOMMENDED GLASS	Medium-wide glass.
TOTAL ACIDITY	6 g/l - pH 3.20	SIZES AVAILABLE (L)	0,75 - 1,5
VINTAGE	Yes		

### 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 six 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

Appearing a straw yellow, Col Credas develops a compact mousse and a supple, lingering bead of pin-point bubbles. Those nose exhibits notable breadth, intensity, and balance, with lovely floral scents of wisteria and acacia, backgrounded by a vein of crisp fruit, particularly apple and pear. This “extreme” Brut exhibits a pronounced vein of pleasurable acidity, crisp dryness, and tangy fruit. Full-volumed and powered by a lengthy progression, the palate and bouquet comprise a remarkably coherent and elegant whole, underscored and completed by a notably dry, clean finish.

### SERVING SUGGESTIONS

Outstanding with all courses of a meal, Col Credas is particularly delicious with sea bass and sun-dried tomatoes and hazelnuts. Enjoy it too with all seafood, baked fish, shellfish, and delicate first courses.



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