



R P S

Uno

EXTRA BRUT

Valdobbiadene Docg

Prosecco Superiore

THE CONCEPT

Glera 97% - Chardonnay 3%. The innovation lies in time: Adami allows the wine to evolve for years before transforming it into sparkling wine.

THE PROJECT

The wines evolve for years on their lees before the secondary fermentation. Over time, they develop an aromatic complexity, structure, and depth unprecedented for this territory. Thus, the Adami reserve is born: a heritage of wines waiting for the right moment.

THE CUVÉE

When these wines reach maturity, they enter the blend. The cuvée is crafted to find a balance between evolution and acid tension, between the density of time and the energy of the bubbles: two forces that complement each other in this wine.

THE METHOD

The Martinotti method is a choice consistent with the grape variety, the company philosophy, and the territory. The Adami innovation lies in time.

TECHNICAL DATA

RPS "Uno" is born from a reserve cuvée: 70% from the 2020 harvest, aged 60 months on its own fermentation lees; 30% from the 2023 harvest, aged 24 months on its own fermentation lees. The 2020 component brings evolutionary depth and structure; the 2023 component adds acid tension and drive. The blend achieves balance between the two.

ALCOHOL

11% vol

DOSAGE

4,5 g/l

TOTAL ACIDITY

6 g/l - pH 3.20

VINTAGE

No

SERVING TEMPERATURE

7-8 °C

RECOMMENDED GLASS

Medium-wide Glass.

AVAILABLE SIZE (L)

0,75



VINIFICATION

The 2020 vintage was selected as Adami Reserve for its extraordinary fullness and sapidity, the 2023 for its deep acidity and remarkable structure. Both base wines were vinified according to the Adami method, brought to 7°C, and kept sur lie on fine lees. The 2020 vintage, in its second year of evolution, was aged with bâtonnage for three months, gaining further complexity and depth. The blend balances structure, breadth, and flavor persistence, supported by a dosage of 4.5 g/L.

SENSORY QUALITIES

Appearance: clear straw yellow with greenish highlights. The perlage is fine and silky, unfolding elegantly across the palate to the throat. On the nose, the impact is delicate and refined: light notes of white-fleshed fruit emerge, interwoven with nuances of dried white flowers and hints of sun-warmed hay. On the palate, it surprises with its unusual fullness, supported by a deep sapidity and an articulate, complex balance. The finish recalls a slight almond note, typical of grapes grown in the hills of Valdobbiadene.



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