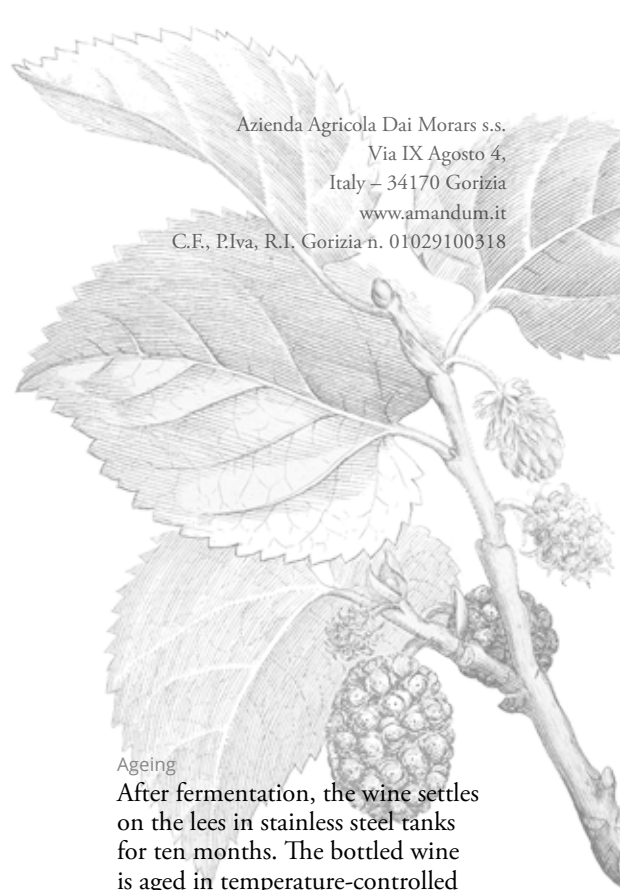


AMANDUM FRIULANO

Friulano Doc Friuli Isonzo 2013

Azienda Agricola Dai Morars s.s.
Via IX Agosto 4,
Italy – 34170 Gorizia
www.amandum.it
C.F., P.Iva, R.I. Gorizia n. 01029100318



Wine Profile

Variety
Friulano

Vintage
2013

Denomination
D.O.C. Friuli Isonzo

Alcohol (%vol.)
13,5 % vol.

Residual sugar
Dry

Terroir
Stony gravel plain with reddish clay rich in iron oxide and aluminum..

Grape
100% Friulano

Training system
Double arched cane

Pest control
Low environmental impact integrated pest management

Yields
15400 lb/ha

Harvest period
Mid-September

Harvest method
Manual, in small crates

Vinification
The grapes are gently destemmed and lightly crushed. Fermentation with hyper-oxygenation of the must in temperature controlled stainless steel tanks (15-18°C.)

Ageing

After fermentation, the wine settles on the lees in stainless steel tanks for ten months. The bottled wine is aged in temperature-controlled binning cellars for a further fourteen months. Release October 2015.

Tasting Notes

Appearance

Bright straw yellow with attractive greenish reflections.

Nose

Opens gradually with typical varietal aromas followed by more intense but elegant and well-defined notes of fruit and aromatic herbs (absinthe).

Palate

Fresh and tangy, with generous body. Refreshing citrus development on the palate and a long, concentrated finish with a delicate return of the keynote aromas.

Serving suggestions

Ideal with salami, hams and light first courses. Serving temperature 12°C.