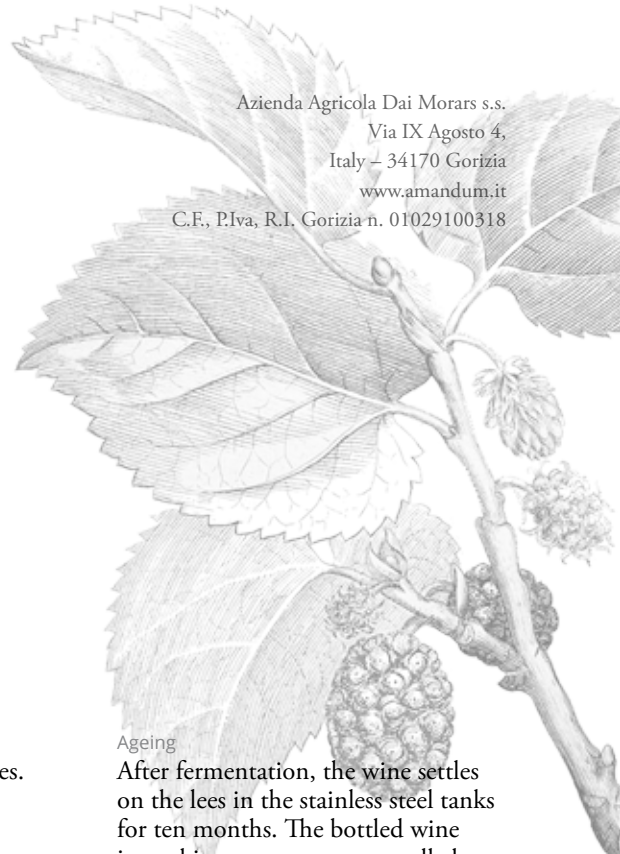


AMANDUM FRIULANO

Merlot Doc Friuli Isonzo 2014

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, from century-old vines.

Vintage
2014

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. Warm, well ventilated site with good rainfall.

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 carefully 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 the stainless steel tanks for ten months. The bottled wine is aged in temperature-controlled binning cellars for further ten months.

Tasting Notes

Appearance
Mid-depth straw yellow with very bright reflections.

Nose
Delicate apple fruit with a hint of almond and herbs and a touch of vanilla. Fresh and elegant with soft round aromas which reappear on the palate.

Palate
Fresh and bone dry, with good structure for the vintage and a midlength tangy finish.

Serving suggestions
Ideal with Parma ham and lightly seasoned fish dishes.
Serve at 12-13°C to best appreciate the unique character of the wine.