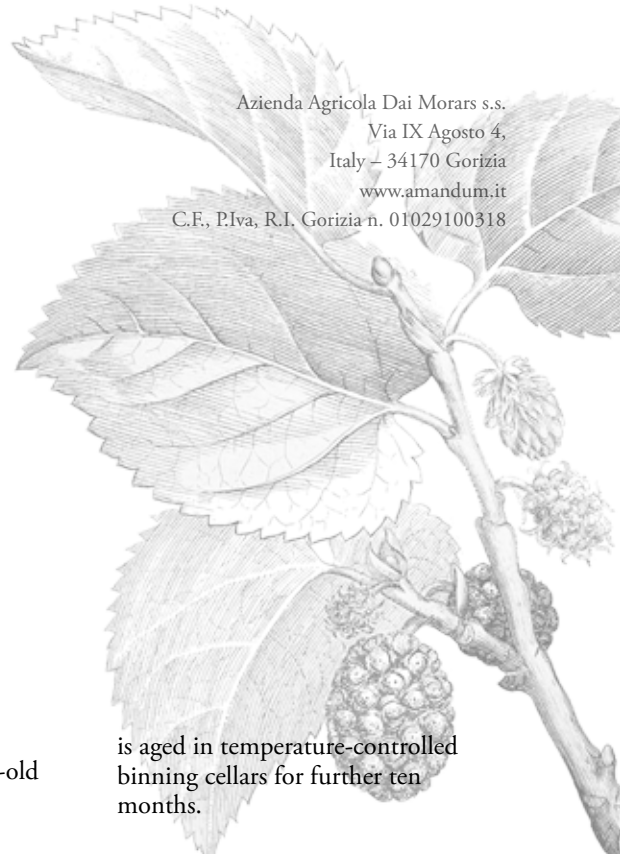


AMANDUM FRIULANO

Friulano Doc Friuli Isonzo 2015

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

Variety Friulano, from century-old vines

Vintage

2015

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

Guyot

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 the stainless steel tanks for ten months. The bottled wine

is aged in temperature-controlled binning cellars for further ten months.

Tasting Notes

Appearance

Bright straw yellow with delicate and attractive greenish reflections. Very bright and clear.

Nose

Opens gradually with yeasts notes and typical varietal aromas of wildflowers and hawthorn blossom, followed by unripe apple and pear notes, more intense but elegant notes of browned almond and honey.

Palate

Fresh and tangy, generous body and balance, it develops the typical almond notes. Persistent, feelings of soft harmony.

Serving suggestions

Ideal with San Daniele ham and salami, with asparagus and spring herbs in omelet eggs or risotto. Very good with shellfish. Best to serve at 12°C.