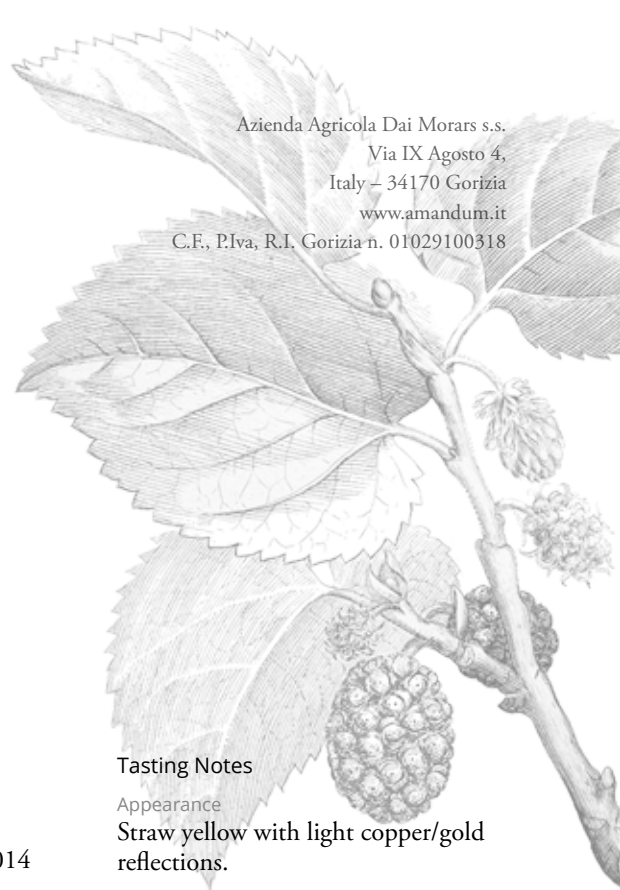


# AMANDUM GREY

Grey Bianco 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

Vintage  
**2014**

Denomination  
**D.O.C. Friuli Isonzo White 2014**

Alcohol (%vol.)  
**12,5 % vol.**

Residual sugar  
**Dry**

Terroir  
**Stony gravel plain with reddish clay rich in iron oxide and aluminum. Well ventilated site, dry but not warm.**

Training system  
**Double arched cane**

Pest control  
**Low environmental impact integrated pest management**

Yields  
**15400 lb/ha**

Harvest period  
**Early September**

Harvest method  
**Manual, in small crates**

Vinification  
**The grapes are gently destemmed and lightly crushed. Fermentation takes place 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  
**Straw yellow with light copper/gold reflections.**

Nose  
**Good intensity with fruity notes, but also gently floral (grape and hawthorn blossom).**

Palate  
**On the palate the wine surprises for mineral intensity, dissolved by a good structure. It has a good freshness and minerality. Good tasty persistence.**

Serving suggestions  
**Ideal with shellfish and mollusc, baked white fishes with potatoes or vegetables**  
Serving temperature 12°C.