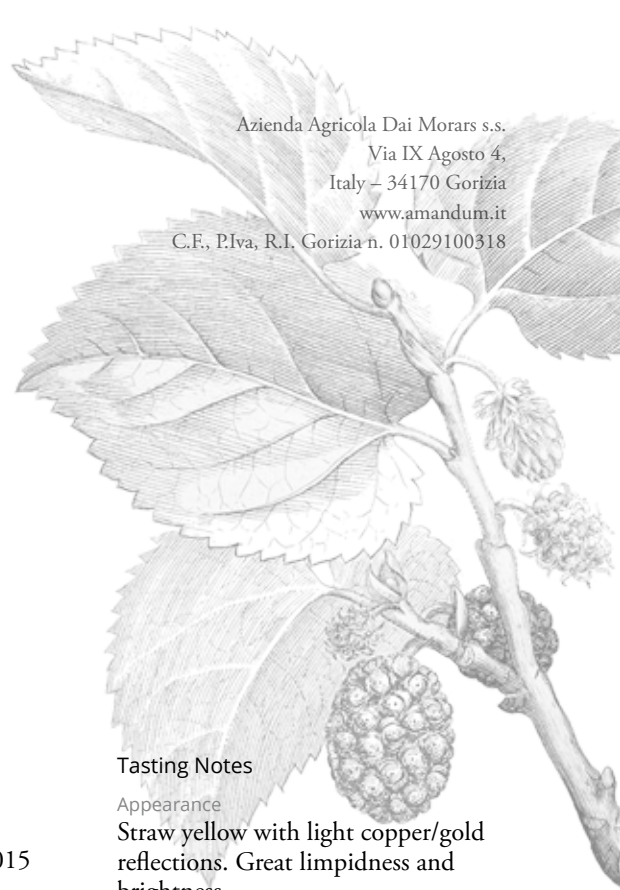


AMANDUM GREY

Grey Bianco Doc Friuli Isonzo 2015

Azienda Agricola Dai Morars s.s.
Via IX Agosto 4,
Italy – 34170 Gorizia
www.amandum.it
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Wine Profile

Vintage
2015

Denomination
D.O.C. Friuli Isonzo White 2015

Alcohol (%vol.)
13 % 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. After bottling, wine is aged in temperature-controlled binning cellars for further ten months.

Tasting Notes

Appearance
Straw yellow with light copper/gold reflections. Great limpidness and brightness.

Nose
Good intensity with fruity (first exotic and then pear fruit) and floreal (jasmine) notes. Reminiscent of chalk, brackish and slightly smoked.

Palate
Good body, appreciated for intensity, confirming strong and pleasant aftertaste.

Serving suggestions
Recommended with tasty dishes, not too salty. Ideal for starters with shellfish, fish main dishes or fresh cheese. To be served fresh, not cold at 14°C.