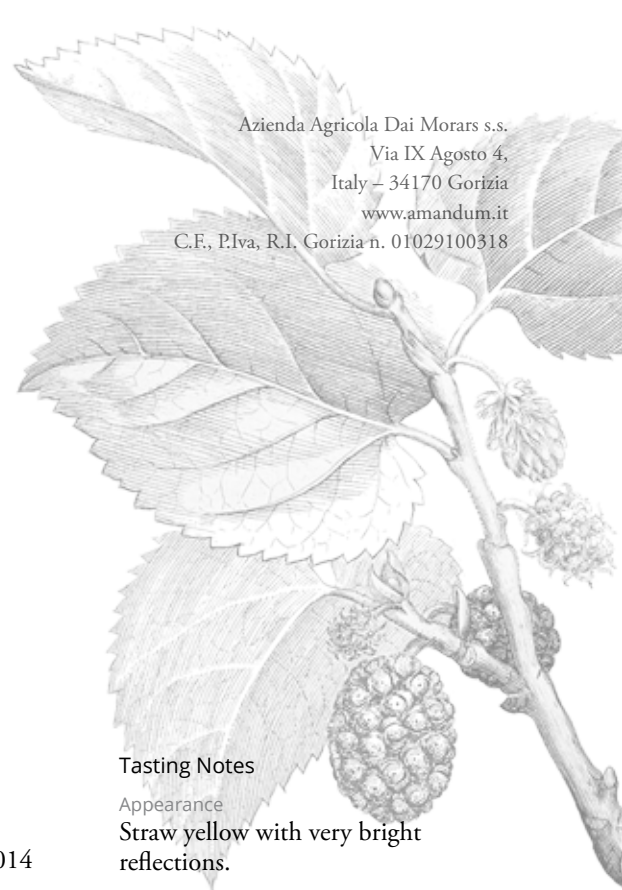


AMANDUM MYSA

Mysa 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.)
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
Mid-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 very bright reflections.

Nose
Aromas of mature white peach and fresh tropical fruit (pineapple). Very elegant.

Palate
On the palate it is dry, linear, fresh with good minerality.

Serving suggestions
Ideal with shellfish, entree and main course as white fish.
Serving temperature at 12°C.