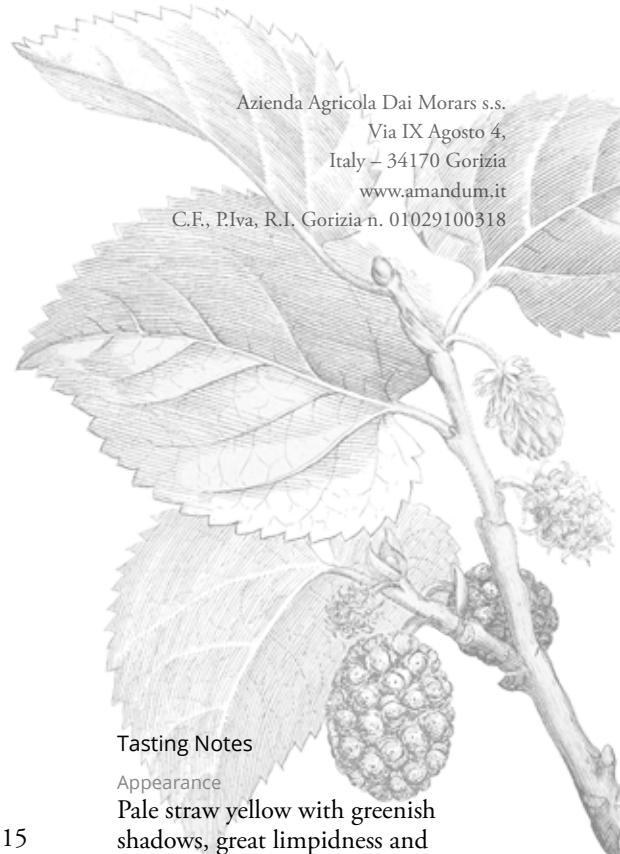


AMANDUM MYSA

I.G.P. Venezia Giulia White 2015

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

Vintage
2015

Denomination
I.G.P. Venezia Giulia White 2015

Alcohol (%vol.)
13,5 % vol.

Residual sugar
Dry

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

Grape
Blend

Training system
Double arched cane

Pest control
Low environmental impact integrated pest management

Yields
14.300 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. After bottling, wine is aged in temperature-controlled binning cellars for further ten months.

Tasting Notes

Appearance
Pale straw yellow with greenish shadows, great limpidness and brightness.

Nose
Has intense and round scent, all bespeak of floral and exotic fruity sensations (but also mango and pineapple) with a vegetable-like hint of green pepper. Delicate, intriguing, compound.

Palate
Great body, can be appreciated for its fresh and intense notes, indicating further growth potential. Pleasant and elegant aftertaste.

Serving suggestions
To propose with shellfish, entree and main dishes with fish, asparagus or peppers, chicken or sea salads. Best served at 12°C.