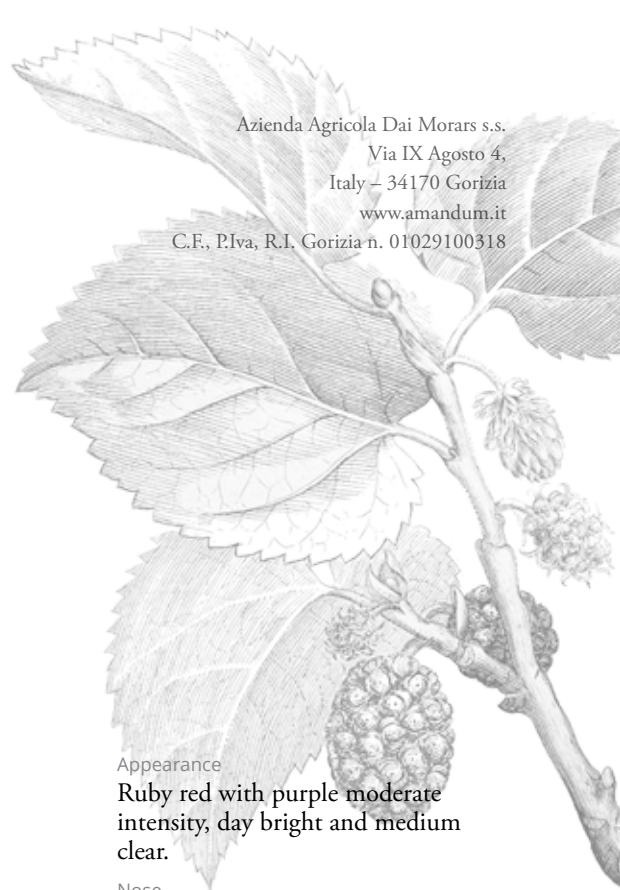


AMANDUM CABERNET FRANC

D.O.P. Friuli Isonzo 2016

Azienda Agricola Dai Morars s.s.
Via IX Agosto 4,
Italy – 34170 Gorizia
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C.F., P.Iva, R.I. Gorizia n. 01029100318



Wine Profile

Vintage

2016

Denomination

D.O.P. Friuli Isonzo 2016

Alcohol (%vol.)

11,5 % vol.

Residual sugar

Dry

Terroir

Dry and windy site on a stony gravel plain with reddish clay rich in iron oxide and aluminium.

Grape

100 % Cabernet Franc from old vineyards.

Training system

Double arched cane

Pest control

Low environmental impact integrated pest management

Yields

15400 lb/ha

Harvest period

Late 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 in the stainless steel tanks, fining for twelve months.

Tasting Notes

Appearance

Ruby red with purple moderate intensity, day bright and medium clear.

Nose

Subtle herbaceous, fruity, spicy (Pepper), fresh, savory, fine and powerful.

Palate

With good body, convincing for its nose-palate correspondence, its freshness, distinctive. Pleasant drink, fluent: awesome betrayer.

Serving suggestions

To drink without fear (declared 11,5% vol), first courses with pork meat (even slightly fat) pair well (for example Pasta with fresh salami sauce). Remarkable with Pasta Amatriciana.

Serving temperature

Taste wine at 15°C. Recommended aeration after uncorking.