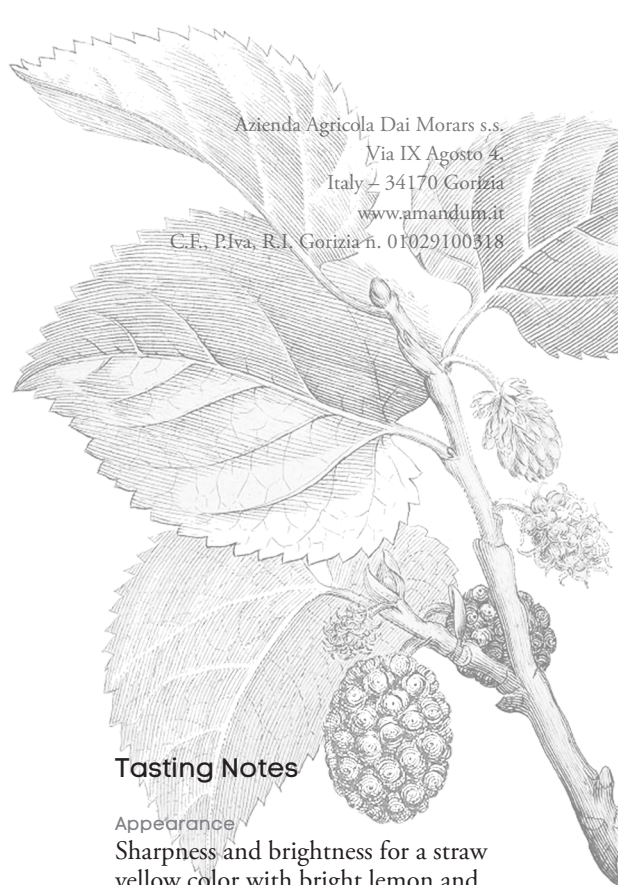


AMANDUM ADONAY

D.O.P. Friuli Isonzo Chardonnay 2016

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

Vintage
2016

Denomination
D.O.P. Friuli Isonzo Chardonnay

Alcohol (%vol.)
14,5 % vol.

Residual sugar
Dry

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

Grape
100% Chardonnay

Training system
Guyot

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 steel tanks (15/18°C).

Ageing
After fermentation, the wine settles on the lees in stainless steel tanks for ten months. Bottled wine is aged in temperature-controlled binning cellars for further ten months.

Tasting Notes

Appearance
Sharpness and brightness for a straw yellow color with bright lemon and green reflections fascinating the observer, without distracting him from scents of rare elegance and delicate intensity tones.

Nose
Intense from the beginning with clear signs of exotic fruits (pineapple, banana, with just a bit of mango and passion fruit), gently smoked background with distant memories of aromatic herbs (mints and marjoram) and hazelnut to give sinuous complexity.

Palate
Good structured wine, warm, still young with fresh, sourish and savoury notes well-balanced. Persuasive finish and great balance still based on freshness.

Serving suggestions
Ideal with noble baked fish or with sauces, crustaceans "busara", delicious fish starters with fragrant maritime taste.

Serving temperature
Best to serve at 12°C with better expressiveness at 15°C. Aeration after uncorking to reach 15° C suggested.