

AMANDUM FRIULANO

Friulano Dop Friuli Isonzo 2016



Wine Profile

Variety
Friulano, from old vineyards

Vintage
2016

Denomination
D.O.P. Friuli Isonzo

Alcohol (%vol.)
13,0 % vol.

Residual sugar
Dry

Terroir
Stony gravel plain with reddish clay rich in iron oxide and aluminium.

Grape
100% Friulano

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 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
Gentle lemon yellow with greenish reflections. Very bright and clear.

Nose
Intense, tasteful and elegant, with hints of wild flowers and white ripening fruits (apple and pear), expresses slight aromas of apricot, leaving proper almond notes. Aeration and temperature rise implement the complexity, giving delicate scents of honey and yellow peach, accompanied by mineral notes melting with the good structure of the wine.

Palate
Fresh and refined, generous body and balance, it develops typical almond notes from his grapes and soil. Persistent, feelings of soft harmony. Pleasing and convincing correspondence between nose and palate.

Serving suggestions
Ideal with San Daniele ham and salami, delicious with asparagus and all spring herbs omelet eggs or risotto. Very good matched with pork sauce pasta.

Serving temperature
Best to serve at 12°C with better expressiveness at 15°C if properly aerated.

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