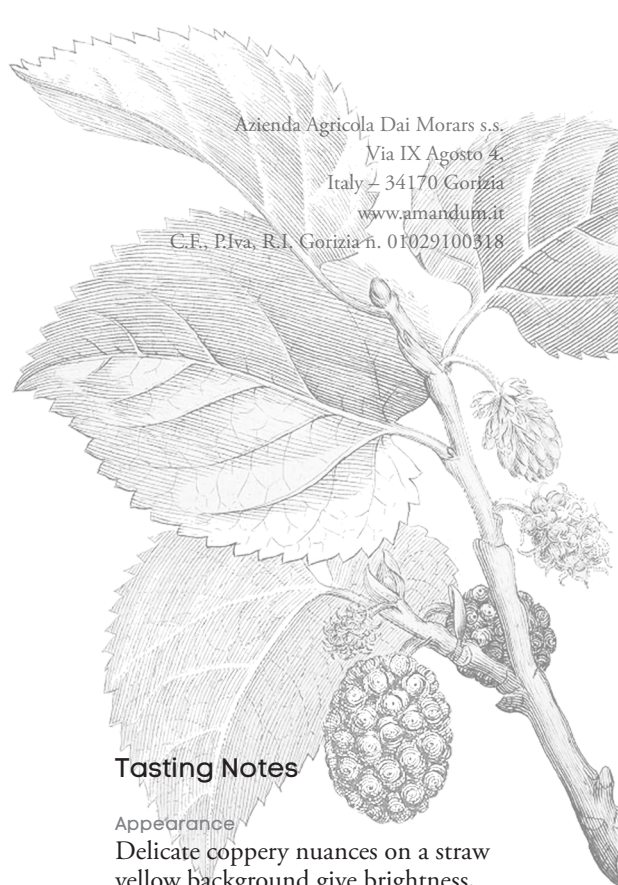


# AMANDUM GREY

D.O.P. Friuli Isonzo Grey Pinot 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 Pinot Grigio

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, not warm.

Grape  
100% Grey Pinot

Training system  
Guyot

Pest control  
Low environmental impact integrated  
pest management

Yields  
15400 lb/ha

Harvest period  
Early 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  
Delicate coppery nuances on a straw  
yellow background give brightness,  
clarity and fascinating liveliness.

Nose  
Intense with fruity aroma (unripe  
apple and exotic fruits), pale floral  
background (broom, linden) and  
balsamic taste of aromatic herbs.

Palate  
Correct structure with interesting  
perceptible results played on the  
rightly balanced freshness and  
flavours of wine still to develop.  
Finish gentle and pleasantly bitter.

Serving suggestions  
Excellent with pasta dishes flavoured  
with medium structured sauces (fish  
or white meats); pairing perfectly  
with cold cuts and fresh aromatic  
cheeses. Gratifying with fish and  
properly garnished white meats.

Serving temperature  
To serve at 12°C with best  
expressiveness at 14-15°C (suggested  
12°C when serving with right  
aeration reaching 15°C).