

AMANDUM FRIULANO

D.O.P. Friuli Isonzo 2017



Wine Profile

Variety
Friulano, from old vineyards

Vintage
2017

Denomination
D.O.P. Friuli Isonzo

Alcohol (%vol.)
12,00% vol.

Residual sugar
Dry

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

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) with frequent pumping.

Ageing
After fermentation, the wine settles

on lees in stainless steel tanks for ten months. Bottled wine is aged in temperature-controlled binning cellars for further ten months.

Tasting notes

Appearance
Young and delicate at first glance: donating lemon and straw yellow nuances, bright and clear.

Nose
Young wine confirmed by fruity aroma (apple, pear in maturation process and also unroasted almond and apricot), herbaceous and delicate balsamicity.

Palate
Firm, savoury, but fresh in the mouth. Denotes excellent structure and correct balance, the key of all great wines.

Serving suggestions
Elegant, precise, typical wine, to be combined with cured meats (primarily raw ham "prosciutto crudo" - look for it with its freshly rosy white fat band), first courses of good intensity (Milanese risotto) mitigating its sweet tendency, fatness / greasiness and spiciness.

Serving temperature
12°C, with optimum expression at 15°C if properly aerated.

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

