

AMANDUM GREY

D.O.P. Friuli Isonzo Pinot Grigio



Wine Profile

Vintage
2017

Denomination
D.O.P. Friuli Isonzo Pinot Grigio

Alcohol (%vol.)
12,5 % 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% Pinot Grigio

Training system
Guyot

Pest control
Low environmental impact integrated pest management

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

Tasting notes

Appearance
Powerful straw yellow colour with coppery reflections as corollary of perfect brilliance and clearness.

Nose
Pleasant fresh fruit fragrance (Abate pear and apple), spices (pink pepper) and delicate minerality (flint) that with aeration recall a widespread feeling of herbs (Melissa), grated lemon rind and extremely delicate white flowers.

Palate
The sip, at first soft and then unquestionably fresh-tasty, stimulates, almost forces us to hesitate searching the aromatic tones that slowly express themselves similarly to what the nose perceives.

Serving suggestions
Excellent with food / dishes where the unctuousity or greasiness are discreetly present; for first courses, "Fettuccine" with salami-ragout with a bit of tomato, for the main course also with properly structured white meat (maybe chicken with peppers?).

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

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

