

# AMANDUM PINOT BIANCO

*D.O.P. Friuli Isonzo 2017*



## Wine Profile

**Variety**  
Pinot Bianco (Pinot Blanc) from old vineyards

**Vintage**  
2017

**Denomination**  
D.O.P. Friuli Isonzo 2017

**Alcohol (%vol.)**  
13,00 % vol.

**Residual sugar**  
Dry

**Terroir**  
Dry and windy site on a stony gravel plain with reddish clay rich in iron oxide and aluminium

**Grape**  
100 % Pinot Bianco

**Training system**  
Double arched cane

**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 lees in the stainless steel tanks, fining for twelve months.

## Tasting notes

### Appearance

Pale straw yellow with gentle greenish reflections; very bright and clear.

### Nose

Good intensity with floral white flowers notes (hawthorn and a touch of linden) and fresh fruits (apple and pear). Enriched than with mineral, spicy and elusive shades of bread crust.

### Palate

Sound structure and good balance; fruity notes expand, at the back of the nose, remaining always pleasant and elegant.

### Serving suggestions

Enchanting wine, noble; elegance and refined balance denoting its particular characteristics. Aristocratic, deep but at the same time delicate. To enjoy with noble fish in mild and full flavoured cooking, with optimum drinking temperature between 11 and 13 °C.

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