

AMANDUM SAUVIGNON

D.O.P. Friuli Isonzo Sauvignon 2017

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Wine Profile

Vintage
2017

Designation
D.O.P. Friuli Isonzo Sauvignon

Alcohol (%vol.)
13 % 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% Sauvignon

Training system
Guyot

Pest control
Low environmental impact integrated pest management

Yields
14000 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 with frequent pumping (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

Bright straw yellow, limpid, with clear green reflections.

Nose

Typical aromas of fresh fruit (peach, exotic fruit) reveal citrus notes (yellow grapefruit) and a very pale and appreciable smoky note. Elegant wine, vertical, charming, but not invasive.

Palate

Very young, but satisfying and with a beautiful, fresh-savoury structure; flavourful, charming.

Serving suggestions

Aperitif wine, which can well be served with oven cooked or properly grilled noble fish. Wonderful to enjoy with grilled or baked scallops and delicate herb (properly dosed) omelettes, where melissa and mint prevail with a bit of spring onions.

Serving temperature

To serve at 12°C with optimum expression at 15°C (suggested 12°C when serving with right aeration reaching 15°C).