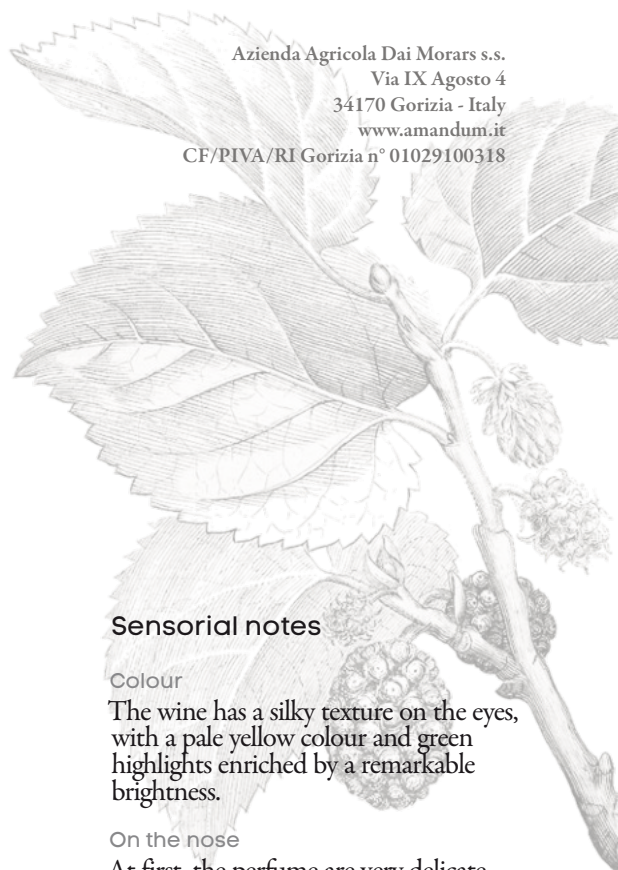


AMANDUM FRIULANO

D.O.P. Friuli Isonzo 2018

Azienda Agricola Dai Morars s.s.
Via IX Agosto 4
34170 Gorizia - Italy
www.amandum.it
CF/PIVA/RI Gorizia n° 01029100318



Wine Profile

Variety
Friulano, from old vineyards

Vintage
2018

Denomination
D.O.P. Friuli Isonzo 2018

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 aluminum

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).

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.

Sensorial notes

Colour
The wine has a silky texture on the eyes, with a pale yellow colour and green highlights enriched by a remarkable brightness.

On the nose
At first, the perfume are very delicate, than become firmer, they get more complexity and reflect the specific scent from the "Friulano vines": wild flowers, thyme, yeast, unripened apple and pear; there's also a very soft apricot and honey with a citrusy finish.

On the palate
Very firm in the mouth, fresh and savoury, with smooth texture. The olfactory notes are the same as the palate, with a long finish after swallowing the wine.

Wine Pairing
Very good match with prosciutto, even better if it has some fat, good also with heavy first courses.

Serving Temperature
To be served at 12°C., to be left in the glass and tasted at 14-15°C.