

# AMANDUM PINOT

*D.O.P. Friuli Isonzo 2018*



Azienda Agricola Dai Morars s.s.

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# BIANCO

## Wine Profile

### Variety

Pinot Bianco from old vineyards

### Vintage

2018

### Denomination

D.O.P. Friuli Isonzo 2018

### Alcohol (% vol.)

12,5% vol.

### Residual sugar

Dry

### Terroir

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

### 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.

## Sensorial notes

### Colour

Light yellow with green lemon highlights, with a remarkable brightness.

### On the nose

The scents are gently evolving with jasmine flower, apple and pear notes that are enriched by fresh lemon peel and bergamot.

### On the palate

At first in the mouth has a very light debut, after evolves in freshness and sapidity that give space to an elegant aroma of a delicate custard and vanilla. With a good structure, matches the palate and nose with its delicate complexity.

### Wine Pairing

To be paired with fish Mediterranean style, or as an aperitive.

### Serving Temperature

To be served at 10°C., to fully appreciate the evolution in the glass.