

AMANDUM SAUVIGNON

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

Vintage
2018

Denomination
D.O.P. Friuli Isonzo Sauvignon

Alcohol (%vol.)
13,00% 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 (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 binningcellars for further ten months.

Sensorial notes

Colour
The colour goes between bright yellow and lemon, very bright, showing the young age of the wine

On the nose
Tropical notes as passion fruit, litchi and pineapple, elderflower and aromatic herbs, very firm at the beginning, becoming refined and elegant on the end.

On the palate
Freshness and sapidity characterised by tropical fruit wich gives charms to the wine.

Wine Pairing
Very well paired with fish dishes and wild herbs frittata

Serving Temperature
To be served at 12° C., to be drunk at 14°C.