

AMANDUM MERLOT

Merlot DOP Friuli Isonzo 2015



Wine Profile

Vintage
2015

Denomination
D.O.P. Friuli Isonzo 2015

Alcohol (% vol.)
13,5% 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 % Merlot from old vineyards

Training system
Guyot

Pest control
Low environmental impact integrated pest management

Yields
11.000 lb/ha

Harvest period
Late September

Harvest method
Manual, in small crates

Vinification
The grapes are carefully destemmed and lightly crushed. Fermentation takes place in stainless steel tanks with frequent pumping over a period of about three weeks, to extract pigments and aroma from the grape skins. Then follows racking.

Ageing
The wine is left to mature for eighteen months. Subsequently, it is bottled and aged in thermo-conditioned rooms for a further six months.

Tasting Notes

Appearance
Crystal clear and bright in an elegant ruby red finish with vivid borders and natural transparencies.

Nose
Intense notes of red and black fruit flavours are dominating (raspberry, plum, blackberry) which perfectly complement the balsamic scents of the ageing woods.

Palate
With good structure, fruity, convincing for its nose-palate correspondence, its full body and discreetly fine tannin level that gives it life. Although still evolving, already extremely enjoyable.

Serving suggestions
Recommended serving with red meat or medium mature flavourful cheeses.

Serving temperature
To be served in a warm environment, at 16-17°C. Recommended aeration after uncorking.