

AMANDUM SAUVIGNON

Sauvignon DOP Friuli Isonzo 2019



Wine Profile

- Variety
100 % Sauvignon
- Vintage
2019
- Denomination
DOP Friuli Isonzo Sauvignon
- Alcohol (%vol.)
12.5%
- Residual sugar
Dry
- Terroir
Stony gravel plain with reddish clay rich in iron oxide and aluminium.
Well ventilated site, dry, not warm.
- Training system
Guyot
- Pest control
Low environmental impact integrated pest management
- Harvest period
Mid-September
- 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 the lees in stainless steel tanks for ten months. Bottled wine is aged in temperature-controlled binning cellar.

Sensorial notes

- Appearance
At sight, it shows charming brightness and clarity and a youthful lemon yellow color with greenish reflections.
- Nose
The nose begins with measured intensity, played between very delicate vegetable scents and equally delicate fruity notes (peach and exotic fruit). With oxygenation and the increase in temperature, the wine becomes more complex, expressing floral aromas (broom and wildflowers), wheat flour, delicate smoky notes and fruity hints that recall ripening peaches and pears. Still, it has a slight citrus note (cedar and bergamot zest) and then again exotic fruit. Everything is expressed with a discreet and never shameless intensity.
Elegant.
- Palate
In the mouth it is dry, with great flavor and good acidity. Both are softened with the temperature of the wine, which acquires both complexity and aroma.
Good persistence and great tidiness in the mouth.
- Serving suggestions
An apéritif wine or to pair with firm fish meat, also baked.
- Serving Temperature
Offer at 12°C