

AMANDUM FRIULANO

DOP Friuli Isonzo Friulano 2019



Wine Profile

- Variety
Friulano, from old vineyards
- Vintage
2019
- Denomination
DOP Friuli Isonzo
- Alcohol (%vol.)
13 % vol.
- Residual sugar
Dry
- Terroir
Stony gravel plain with reddish clay rich in iron oxide and aluminium.
- Training system
Double arched cane
- 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 cellars

Sensorial notes

- Appearance
At sight, it is straw yellow with elusive golden reflections, bright and very clear.
- Nose
The nose tends to open, offering fruity notes of golden apples in their way of ripening, then citrus and even gently herbal. Coming across yellow flowers, fruits (sweet peaches and pears) also a slight touch of citrus-honey and a fresh mentholated freshness. Ending up with a precise minerality and an elusive hint of almond.
It reveals itself best if left to breathe a few minutes in the glass.
- Palate
Dry in the mouth, characterised by elegant roundness that gives way to an important palate.
The aftertaste is mineral, fruity, barely honey sugary and always very savoury. Excellent mouth cleanliness and excellent persistence.
Expressing mineral fragrances ends up, delicately, with the typical almond.

Serving suggestions
We suggest serving with a few slices of soft Prosciutto-ham, preferably slightly smoked.

Serving Temperature
Serving temperature of 12°-14° C.