

AMANDUM GREY

DOP Friuli Isonzo Pinot Grigio 2019

Azienda Agricola Dai Morars s.s. - Via Petrarca 40 Moraro (GO) - Italy
www.amandum.it



Wine Profile

Variety
100% Grey Pinot

Vintage
2019

Denomination
DOP Friuli Isonzo Pinot Grigio

Alcohol (%vol.)
13 % vol.

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
Early 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 luminous and crystal-clear, and of a straw yellow colour with soft but appealing coppery nuances.

Nose
The nose is floral (jasmine), fruity (pear and melon). Precise notes of citrus peel (lemon) and scent of pastries well blended. Good intensity.

Palate
Dry in the mouth, characterized by biting freshness and sapidity, but also by a discreet roundness (or softness). Wine of good structure, leaves the mouth clean and affected by a good persistence.

Serving suggestions
Can accompany well-sauced fish, tasty first courses (barley with sausage and cabbage).

Serving Temperature
Very young wine of great perspective but enjoyable right away, with a serving temperature of 12-14 ° C.