

AMANDUM PINOT BIANCO

DOP Friuli Isonzo Pinot Bianco 2019



Wine Profile

- Variety**
100 % White Pinot from old vineyards.
- Vintage**
2019
- Denomination**
DOP Friuli Isonzo Pinot Bianco
- Alcohol (%vol.)**
12,5 % 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**
Double arched cane
- 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 the stainless steel tanks, fining for twelve months.

Sensorial notes

- Appearance**
Straw yellow with greenish and lemon yellow reflections, accompanied by great brightness and clarity that invite to taste.
- Nose**
On the nose, it starts with a fresh menthol note, followed by floral notes (hawthorn) just hinted, fruity (abbot pear) and pastry notes with spicy nuances (vanilla). Followed by field herbs (dandelion) and then hazelnut and peach, keeping the freshness alive.
- Palate**
In the mouth, it is dry, definitely fresh and savoury, young and well structured for its elegance.
- Serving suggestions**
To serve with white meat fish, with cooking that enhances its delicacy.
- Serving Temperature**
To drink at 12° C, but also 14° C that, with the aeration in the glass, make the delicate roundness and balance in definition stand out. Great cleanliness in the mouth.