

AMANDUM GREY

DOP Friuli Isonzo Pinot Grigio 2020

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



Wine Profile

Variety
100% Grey Pinot

Vintage
2020

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
Intense straw yellow (almost golden) with a sign of copper; very clear and bright

Nose
The nose is quite intense, allowing to reveal ripe pear, dried fruit and yellow flowers to be revealed along with a fleeting honeyed note. Furthermore, evolved aromas (beeswax) follow. Finally, balsamic notes and minerality emerge. Complex.

Palate
It starts dry in the mouth, with aromas indicating the scents perceived on the nose. The finish is savory and persistent, leaving the mouth notably clean.

Serving suggestions
Important wine for well-crafted dishes (first courses with white or farmyard poultry meat sauces, even delicately spiced).

Serving Temperature
Ideal serving at 14°C, yet to be served at 12°C.