

AMANDUM PINOT NERO

IGP Friuli Isonzo Pinot Nero 2021



Wine Profile

Variety
100 % Pinot Nero

Vintage
2021

Denomination
Dop Friuli Isonzo

Alcohol (%vol.)
12.5% vol

Residual sugar
Dry

Terroir
Dry and windy site on a stony gravel plain with reddish clay rich in iron oxide and aluminium.

Training system
Guyot

Pest control
Low environmental impact integrated pest management

Harvest period
Late September

Vinification
The grapes are carefully destemmed and lightly crushed. Fermentation takes place in stainless steel tanks with frequent pumping over a period of about three weeks, to extract pigments and aroma from the grape skins. Then follows racking.

Ageing
The wine is aged for 30 months. The bottled wine matures in thermo-conditioned rooms

Sensorial notes

Colour
It is a pale ruby red with lively garnet highlights. It is extremely bright and clear.

On the nose
It is intense and fruity on the nose, with a clear prevalence of cherry and plum; toasted notes (coffee), fleeting spicy notes (black pepper), and finally a delicate touch of leather. With oxygenation, the fruity notes intensify, smoothing out the initial overtones. Elegant and extremely pleasant.

On the palate
On the palate, it is dry, fresh, and savory, with aromatic notes reminiscent of the delicate aromas perceived on the nose. The tannins are delicate, with a decidedly savory finish, good persistence, and a coffee aftertaste.

Wine Pairing
A wine to accompany cured meats or pasta dishes with sauces made from farmyard animals (rabbit, poultry), or pork.

Serving Temperature
Serve at 12–14°C.