

AMANDUM CABERNET FRANC

DOP Friuli Isonzo 2019



Wine Profile

Variety
100% Cabernet Franc from old vineyards.

Vintage
2019

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
Double arched cane

Pest control
Low environmental impact integrated pest management

Harvest period
Late September

Vinification
The grapes are gently destemmed and lightly crushed. Fermentation takes place in temperature controlled stainless steel tanks. Frequent pumping over is carried out for a period of about three weeks, in order to extract color and aromas from the skins. The racking then takes place.

Ageing
The wine ages for 18 months. It is then bottled and aged in thermo-conditioned rooms.

Sensorial notes

Appearance
The wine is of a ruby red colour with purple notes; excellent clarity and lively reflections, witnessing its integrity and freshness.

Nose
Intense wine on the nose, complex enough to balance the herbaceous notes, peculiar of the grape, with red fruit sensations (cherry, just a little plum and fading wild strawberries nuances). With still very delicate notes of red flowers (peony and wisteria). With the oxygenation, it still releases elusive allusions of green pepper. Everything is perfectly blended.

Palate
The taste is fully expressed, revealing its dryness and offering an optimal alcohol balance. Tannins are well present, but not overlying. Excellent persistence and great sapidity, that remains in the mouth, suggesting well studied combinations.

Serving Suggestions
Wine to be paired with red meat, also defined by a certain unctuousness. To match also with a goose breast or with pigeon, all meats to be interpreted with the highest attention.

Serving Temperature
Recommended serving temperature of 16° - 17°C, taking care to let it breathe for a few minutes in the glass before tasting.