

AMANDUM MALVASIA

Malvasia DOP Friuli 2024

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



WINE PROFILE

Denomination
Dop Friuli Malvasia

Vintage
2024

Alcohol
13% vol.

Sugar residual
Dry

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

Grape
100% Malvasia from old vineyards

Training system
Guyot

Pest control
Low environmental impact integrated pest management

Harvest period
End of September

Vinification
The grapes are gently destemmed and lightly crushed. Fermentation takes place in temperature-controlled steel tanks (15/18°C).

Ageing
After fermentation is complete, the wine is racked into stainless steel tanks, where it matures sur lie for 10 months. Once bottled, it is further refined in temperature-controlled cellars.

TASTING NOTES

Colour
Appearance
The wine shows a pale yellow color with excellent clarity and brightness, accompanied by subtle greenish reflections.

Aroma
On the nose, it shows good intensity with fruity notes of apple and pear, with hints of apricot and citrus, alongside mineral nuances. With aeration, the aromas open up, revealing greater intensity and subtle herbal hints (sage) and a gentle balsamic character.

Taste
On the palate, it is fresh, savory, and mineral, with aromas that faithfully echo those perceived on the nose. The body is well-balanced, showcasing pronounced minerality and a savory, persistent finish that perfectly cleanses the palate.

Food Pairing
A wine to enjoy also as a more refined aperitif. Excellent with fish dishes.

Serving temperature
10 °C