

AMANDUM GREY

DOP Friuli Isonzo Pinot Grigio 2018

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



Wine Profile

Variety
100% Grey Pinot

Vintage
2018

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
Yellow with copper notes show the real origin of the vines

Nose
On the nose we have ripe apple and pear notes with wild and yellow flowers, which end with an elegant balsamic/minty note which becomes more intense with time

Palate
Very firm on the palate, very similar structure to a Pinot noir, with an appropriate and long sapidity, followed by a delicate and pleasant end

Serving suggestions
Works very well with well structured fish dishes or white meat dishes.

Serving Temperature
Better to be drunk at 14° C., better to be served at 12° C.