

AMANDUM PINOT

DOP Friuli Isonzo Pinot Bianco

BIANCO



Wine Profile

Variety
100 % White Pinot from old vineyards.

Vintage
2020

Denomination
DOP Friuli Isonzo Pinot Bianco

Alcohol (%vol.)
12,5 % 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
Double arched cane

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 the stainless steel tanks, fining for twelve months.

Sensorial notes

Appearance
Crystal clear and luminous to the eye; straw yellow colour of good intensity offers lively reflections that extend to a slight golden hue.

Nose
Excellent smelling intensity, elegant; allows to recognise a hint of vanilla and citrus fragrance, floral bouquet (white flowers) and fruity notes (fresh, unripe apple and pear). A very delicate tip of honey at the end. The whole denotes an interesting complexity binding freshness (flowers and fruit), spiciness (vanilla notes) and honey.

Palate
Dry on the palate; expresses a well-balanced structure, with a shade of minerality on the finish; good persistence.

Serving suggestions
Still evolving wine, it's already enjoyable with fish dishes, simply cooked or served with sauce.

Serving Temperature
To serve at 11°C.