

AMANDUM FRIULANO

DOP Friuli Isonzo Friulano



Wine Profile

Variety
Friulano, from old vineyards

Vintage
2020

Denomination
DOP Friuli Isonzo

Alcohol (%vol.)
13.5 % vol.

Residual sugar
Dry

Terroir
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
Mid-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
Straw yellow in colour with good intensity, bright and crystal clear, with very lively reflections.

Nose
Intense on the nose, yet extremely delicate in its blend of persuasive fruit, flowers, and honey (typical). Finally, fleeting herbaceous notes can be perceived.

Palate
On the palate, dry and mineral, with excellent balance supporting good alcohol content. Persistent, leaves the mouth with a very clean feeling.

Serving suggestions
Excellent with cured meats and well-structured first courses.

Serving Temperature
To serve at 12°C.