

AMANDUM SAUVIGNON

Sauvignon DOP Friuli Isonzo



Wine Profile

Variety
100 % Sauvignon

Vintage
2020

Denomination
DOP Friuli Isonzo Sauvignon

Alcohol (%vol.)
13%

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
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 cellar.

Sensorial notes

Apparance
Intense lemon yellow, very clear and bright with very lively reflections.

Nose
The bouquet is typical of the grape variety, offering aromas of exotic fruits, aromatic and balsamic herbs (sage and mint) together with citrus fruits. Delicate yet decisive and intensely flavoured.

Palate
The palate is dry, but fresh and mineral; excellent correspondence between the perceived aromas on the nose and the palate flavours. Fine and elegant. The finish is refreshing and evocative of mint.

Serving suggestions
A wine to pair with fish preferably with asparagus and eggs.

Serving Temperature
To be served at 12° C.