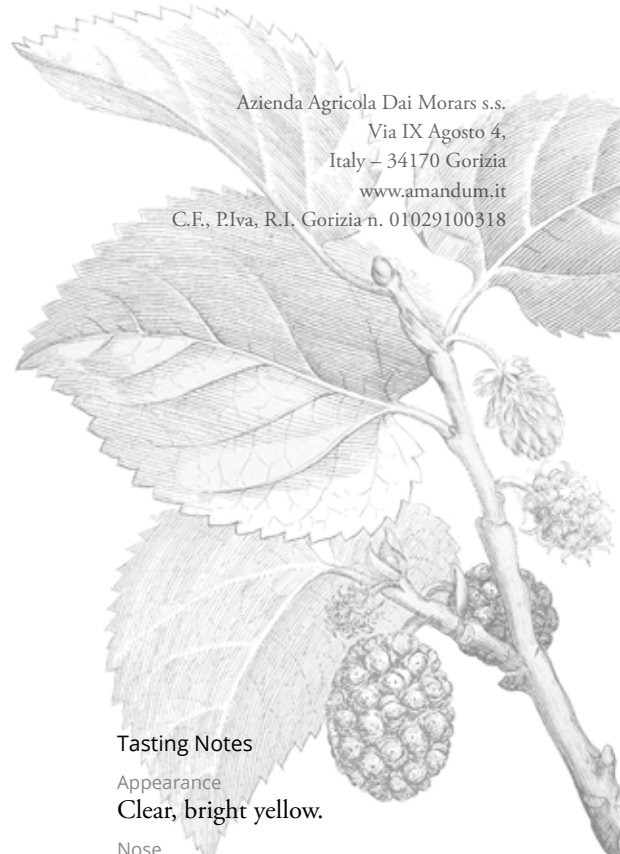


AMANDUM ADONAY

D.O.C. Friuli Isonzo White 2015

Azienda Agricola Dai Morars s.s.
Via IX Agosto 4,
Italy – 34170 Gorizia
www.amandum.it
C.F., P.Iva, R.I. Gorizia n. 01029100318



Wine Profile

Variety

Blend

Vintage

2015

Denomination

D.O.C. Friuli Isonzo White 2015

Alcohol (%vol.)

13,5 % vol.

Residual sugar

Dry

Terroir

Stony gravel plain with reddish clay rich in iron oxide and aluminium. Well ventilated site, dry but not warm.

Training system

Double arched cane

Pest control

Low environmental impact integrated pest management

Yields

15400 lb/ha

Harvest period

Mid-September

Harvest method

Manual, in small crates

Vinification

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

Ageing

After fermentation, the wine settles on the lees in the stainless steel tanks for ten months. The bottled wine is aged in temperature-controlled binning cellars for further ten months.

Tasting Notes

Appearance

Clear, bright yellow.

Nose

Very delicate sweet floral notes (hawthorn with tenuous fragrance of linden flowers) and white pulp fruits (Abate pear variety) notes as well as juicy tropical fruits aromas. At the end a hint of savoury herbs (thyme and fennel).

Palate

Good structure and smooth on the palate, fresh and savoury notes. Very elegant finish.

Serving suggestions

Ideal for main courses of fish, vegetables and white meat dishes. Works well with fresh cheeses. Best to serve at 12°C.