

AMANDUM MERLOT

D.O.P. Friuli Isonzo 2017



Wine Profile

Vintage
2017

Variety
Merlot

Denomination
D.O.P. Friuli Isonzo 2017

Alcohol (% vol.)
12% vol.

Residual sugar
Dry

Terroir
Dry and windy site on a stony gravel plain with reddish clay rich in iron oxide and aluminium

Grape
100 % Merlot

Training system
Guyot

Pest control
Low environmental impact integrated pest management

Yields
9.000 lb/ha

Harvest period
Late September

Harvest method
Manual, in small crates

Vinification
The grapes are carefully destemmed and lightly crushed. Fermentation takes place in stainless steel tanks with frequent pumping over a period of about three weeks, to extract pigments and aroma from the grape skins. en follows racking.

Ageing
The wine is left to mature for twelve months. Subsequently, it is bottled and aged in thermo-conditioned rooms for a further six months.

Tasting Notes

Appearance
Brilliance and clearness of this wine well expressed as a corollary of an intensive Ruby red with purple highlights.

Nose
The visual notes, of this young wine, are confirmed by hints of fresh fruit (small fruits especially red-rasp- berry, cherry), with delicate notes of freshly cut grass and streams of transparent spiciness (green and white pepper).

Palate
Tasting denotes a good correspondence with nose, confirming the fruitiness (raspberry and cherry with addition of plum ashes red Amolo). Fresh wine, well managed tannins, adequate structure and beautiful persistence. Suggesting a correct aeration of this wine, we denote already the excellent drink.

Serving suggestions
Although dedicated to meat dishes of farmyard animals or beef but also horse meat, it is a wine for the whole meal.

Serving temperature
To be served in a warm environment, at 16-17°C. Recommended aeration after uncorking.