

# AMANDUM PINOT NERO

*Pinot Nero DOP Friuli Isonzo 2019*



## Wine Profile

**Variety**  
Pinot Nero from old vineyards

**Vintage**  
2019

**Denomination**  
DOP Friuli Isonzo

**Alcohol (%vol.)**  
13,00 % 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 % Pinot Nero

**Training system**  
Guyot

**Pest control**  
Low environmental impact integrated pest management

**Harvest period**  
Late September

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

**Ageing**  
The wine is aged for 30 months. The bottled wine is aged in thermo-conditioned rooms for a further six months.

## Sensorial notes

**Colour**  
Wine of a persuasive ruby colour with garnet reflections; of great clarity, brightness and vivacity.

**On the nose**  
What is visually evaluated is confirmed by smell: a fresh wine with aromas reminiscent of red fruits (raspberry, red currant, cherry with a touch of well blended plum), of delicate intensity and elegance.

**On the palate**  
Mouth fresh response, exalting fruity notes perceived on the nose; a correct tannicity revives the taste-olfactory sensations that give reason for a correct structure. A very pleasant finish.

**Serving suggestions**  
To serve with cured seasoned meats or skillfully cooked white meats. If served with red meat, we recommend raw meat (carpaccio with delicate EVO oil). For dairy products, choose fresh goat or sheep cheese.

**Serving Temperature**  
To be offered at a temperature of 14°C in balloon glasses (remember that the temperature increases during the evening).