

# MERLOT

Denomination

D.O.P. Friuli Isonzo

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

Harvest period

Late September

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. Then follows racking.

Ageing

The wine ages for eighteen months. The bottled wine is left to rest in thermo-conditioned rooms.





Merlot DOP Friuli Isonzo 2016

Vintage  
2016

### Tasting Notes

#### Appearance

Wine of a beautiful garnet red colour with initial, barely noticeable orange reflections at the rim. Compact colour and correct intensity. Excellent clarity and noticeably lively reflections.

#### Nose

The nose begins with a very distinctive and elusive note reminiscent of manna. It then opens with good intensity in a range of well-blended perfumes reminiscent of red fruit preserves, sweet and delicately expressed spices (cloves, cinnamon, licorice) and then crispy accompanied by a barely perceptible balsamic note. A complex wine on the nose, to be left to oxygenate in order to grasp the various and elegant nuances. The longer it is

Alcohol (%vol.)  
13,5 % vol.

allowed to oxygenate, the more it is enriched in its elegance.

#### Palate

On the palate it is dry, the tannins are perceptible but delicate. The savoury note prevails, accompanied by a correct alcohol content; both blend perfectly, to give elegant taste-olfactory sensations. A ready and very enjoyable wine.

#### Serving suggestions

A wine to be paired with red meats, also with sauces, with hard and medium-aged cheeses (Montasio or Monte Veronese).

#### Serving temperature

To be offered, in a heated space, at 15°C (then room temperature brings it to optimum for tasting).

# AMANDUM



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