

# Aganis

## CHARDONNAY

### DOC Friuli Colli Orientali

13% vol | available format: 0,75 l

The elegance of this grape variety, is expressed through fruity notes of apple, pineapple, almond and hazelnut, a floral bouquet of acacia flowers and a fresh hint of mint.

<b>GRAPES</b>	Chardonnay
<b>PRODUCTION AREA</b>	Colli Orientali
<b>ALTITUDE (m.a.s.l.)</b>	200-250
<b>TERROIR</b>	Ponca
<b>TRAINING SYSTEM</b>	Double overturned, guyot
<b>HARVEST</b>	September
<b>PRESSING</b>	Soft
<b>FIRST FERMENTATION</b>	15-17°C with selected yeasts
<b>AGING</b>	20% in barriques for 4 months
<b>TOTAL ACIDITY (g/l)</b>	5-5,6
<b>PH</b>	3,3-3,5
<b>RESIDUAL SUGARS (g/l)</b>	4-5
<b>FREE SULFUR DIOXIDE (mg/l)</b>	25-30
<b>FOOD PAIRING</b>	Mussels or shellfishs
<b>FRIULAN DISH</b>	Spaghetti with "telline" (local cockles)
<b>SERVING TEMPERATURE</b>	8-10 °C



**Società Agricola Aganis s.s.**

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