

Aganis

MERLOT

DOC Friuli Colli Orientali

13% vol | available format: 0,75 l

On the nose cherry, plum, and tomato leaf, with a slight hint of aromatic herbs, pine and vanilla spicy note.

GRAPES	Merlot
PRODUCTION AREA	Colli Orientali
ALTITUDE (m.a.s.l.)	200-250
TERROIR	Ponca
TRAINING SYSTEM	Double overturned, guyot
HARVEST	September
PRESSING	Soft
MACERATION	15-20 days of skin contact
FIRST FERMENTATION	20-24°C with selected yeasts
AGING	20% in barriques for 4 months
TOTAL ACIDITY (g/l)	5-5,3
PH	3,5-3,7
RESIDUAL SUGARS (g/l)	4-5
FREE SULFUR DIOXIDE (mg/l)	25-30
FOOD PAIRING	Meat or cheese
FRIULAN DISH	Frico (crispy cheese frico)
SERVING TEMPERATURE	18-20 °C



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