

# Aganis

## PINOT GRIGIO

### DOC Friuli Colli Orientali

13% vol | available format: 0,75 l

Clean and elegant, with hints of apricot, ginger, Williams pear, golden apple and jasmine. Hazelnut and cinnamon notes.

<b>GRAPES</b>	Pinot Grigio
<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>	Vegetables or fish
<b>FRIULAN DISH</b>	Cjarsons (local ravioli)
<b>SERVING TEMPERATURE</b>	12 °C



**Società Agricola Aganis s.s.**

Via Cocul 2 Treppo Grande (UD) Italy | +39 0422855885 • info@aganis.wine • www.aganis.wine • @aganis.wines  