

# Aganis

## DI FLABE / *a fairytale* RIBOLLA GIALLA

DOC Friuli Colli Orientali

13% vol | available format: 0,75 l

Floral notes of lime wood and wisteria, with  
fruity hints of citrus, apple, apricot.  
Final balsamic notes.

GRAPES	Ribolla Gialla
PRODUCTION AREA	Colli Orientali
ALTITUDE (m.a.s.l.)	200-250
TERROIR	Ponca
TRAINING SYSTEM	Double overturned, guyot
HARVEST	September
PRESSING	Soft
FIRST FERMENTATION	15-17°C with selected yeasts
AGING	20% in barriques for 4 months
TOTAL ACIDITY (g/l)	5-5,6
PH	3,3-3,5
RESIDUAL SUGARS (g/l)	4-5
FREE SULFUR DIOXIDE (mg/l)	25-30
FOOD PAIRING	Sea fish
FRIULAN DISH	Boreto alla Graisana (local seafood broth)
SERVING TEMPERATURE	8-10 °C



**Società Agricola Aganis s.s.**

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

