

# Aganis

## SAUVIGNON

### DOC Friuli Colli Orientali

13% vol | available format: 0,75 l

Characteristic vegetal hints of green pepper, fennel and thyme, enriched by fruity notes of lime, green apple, grapefruit and passion fruit.

|                            |                               |
|----------------------------|-------------------------------|
| GRAPES                     | Sauvignon                     |
| 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               | Baked sea bream               |
| SERVING TEMPERATURE        | 8-10 °C                       |



**Società Agricola Aganis s.s.**

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