

# Aganis

## PETEÇ/ *chatter* RIBOLLA GIALLA BRUT

12% vol | available format: 0,75 l

Delicate and elegant aromatic hints of fruit salad,  
with a marked note of yellow-fleshed fruit.

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
SPARKLING METHOD	Very long Charmat method
TOTAL ACIDITY (g/l)	5,7-6
PH	3,2-3,35
RESIDUAL SUGARS (g/l)	7-8
FREE SULFUR DIOXIDE (mg/l)	25-30
FOOD PAIRING	Shellfish
FRIULAN DISH	Giambars (with local crayfish)
SERVING TEMPERATURE	6-8 °C



**Società Agricola Aganis s.s.**

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