

Aganis

CABERNET SAUVIGNON

DOC Friuli Colli Orientali

13% vol | available format: 0,75 l

Fruity bouquet of blueberries, blackcurrants and blackberries, mingled with aromatic hints of alpine herbs and eucalyptus; slightly spicy finish of tobacco and vanilla.

GRAPES	Cabernet Sauvignon
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
FRIULAN DISH	Roast lamb
SERVING TEMPERATURE	18-20 °C



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