

Aganis

CHARDONNAY

DOC Friuli Colli Orientali

13% vol | available format: 0,75 l

The elegance of this grape variety, is expressed through fruity notes of apple, pineapple, almond and hazelnut, a floral bouquet of acacia flowers and a fresh hint of mint.

GRAPES	Chardonnay
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	Mussels or shellfishs
FRIULAN DISH	Spaghetti with "telline" (local cockles)
SERVING TEMPERATURE	8-10 °C



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