

Aganis

PO' FOLC/ and then comes the lightning REFOSCO DAL PEDUNCOLO ROSSO

DOC Friuli Colli Orientali

13% vol | available format: 0,75 l

Generous fruity bouquet of Marasca cherry, blackberry and currant, with floral touch of violet; hints of quina and aromatic notes, with a spicy and pleasant peppery finish.

GRAPES	Refosco dal Peduncolo Rosso
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	Game
FRIULAN DISH	Musèt e brovade (pork sausage and turnips)
SERVING TEMPERATURE	18-20 °C



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