

Aganis

LIDRIS ZAL

IGT VENEZIA GIULIA

Color: golden yellow with amber reflections, slightly hazy.

Bouquet: fruity and intriguing, with notes of ripe and dried fruit such as apricot, mango and orange peel, combined with hints of medicinal herbs and spices, along with sweet notes of honey. The grape maceration, which lasts for two months, is pronounced and clearly expressed, giving the wine both mature and savory characteristics.

Taste: structured and enveloping, with notes of ripe fruit such as dried apricot and orange peel, supported by a delicate tannic texture and a savory finish typical of grape maceration and fermentation with indigenous yeasts. The persistence is clear and the finish is dry and savory, yet, given the wine's structure and complexity, at the same time.

AGRONOMIC DATA

Main grape variety	50 % Friulano + 30 % Ribolla Gialla + 20 % Malvasia
Production area	Tricesimo
Altitude	250 metri s.l.m.
Soil	Medium-textured soil with a significant presence of marl-rich skeletal content
Training system	Single Guyot
Harvest	By hand

OENOLOGICAL DATA

Pressing	Soft
Alolactic fermentation	Complete
Aging	6 months of bottle aging

ANALYTICAL DATA

Total acidity (g/l)	6,00
Ph	3,40
Residual sugars (g/l)	0,00
Alcohol	13% vol

OTHER DATA

Food pairing	Flavorful first and second courses of medium structure based on white meats or fish, as well as complex and spiced vegetarian and vegan dishes
Serving temperature	12-14° C

