

Aganis

PIGNOLO

FRIULI COLLI ORIENTALI DOC

Color: deep and intense ruby red with slight garnet hues.

Bouquet: intense aromas of ripe sour cherry, plum and red fruits in spirit, accompanied by balsamic and resinous nuances typical of the variety. The aromatic profile is completed by enveloping notes of tobacco and chocolate, along with tertiary hints of oak and vanilla.

Taste: structured and vigorous. All the previously described aromas are present, supported by pronounced tannins and a long persistence on the palate. The aromatic intensity is fully expressed on the palate, accompanied by distinct tertiary notes of tobacco, chocolate and spices.

AGRONOMIC DATA

Main grape variety	Pignolo
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	Aged in first-use French oak barriques for one year, followed by six months of bottle aging

ANALYTICAL DATA

Total acidity (g/l)	5,70
Ph	3,50
Residual sugars (g/l)	2,00
Alcohol	13% vol

OTHER DATA

Food pairing	Primi e secondi piatti strutturati e speziati, selvaggina, formaggi stagionati
Serving temperature	18-20° C

