Aganis

PINOT NERO

FRIULI COLLI ORIENTALI DOC

Color: ruby red with garnet reflections.
Boquet: refined and delicate, with red fruit notes such as cherry, raspberry and wild strawberry, accompanied by floral hints of violet. A distinct black pepper spiciness, typical of the variety, also stands out, along with elegant tertiary notes from oak aging, harmonized by subtle hints of vanilla.
Taste: medium-bodied with medium persistence. On the palate, we find red fruits in jam along with well-expressed oak aging notes, supported by a lively acidity that makes this Pinot Noir both elegant and fresh. Sweet hints of vanilla integrate and complete the bouquet.

AGRONOMIC DATA

Main grape variety	Pinot nero
Production area	Tricesimo
Altitude	250 metri s.l.m.
Soil	Medium-textured soil with a significant presence of marl-based skeletal content
Training system	Single Guyot
Harvest	Manuale

OENOLOGICAL DATA

Pressing	Soft
Alolactic fermentation	Complete
Aging	Aged in first-passage 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)	0
Alcohol	13% vol

OTHER DATA

Food pairing	Main courses with structured white meats, spiced and smoked cured meats, and medium-aged cheeses
Serving temperature	16-18° C

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