

Aganis

SCHIOPPETTINO

FRIULI COLLI ORIENTALI DOC

Color: bright ruby red with violet reflections

Bouquet: the aromatic profile ranges from typical forest fruit notes such as blackberry and currant to more structured hints of ripe fruit like plum and cherry, both supported by a balsamic note. On the nose, we find tertiary nuances from oak aging such as black pepper and vanilla.

Taste: intense and clean, with all the typical varietal aromas present, including fruity and lightly spicy notes, supported and balanced by a silky, enveloping tannic structure. The naturally present acidity counterbalances the variety's intensity. The body is medium and the finish is long on the palate.

AGRONOMIC DATA

Main grape variety	Schioppettino
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	Structured and spiced first and second courses, game, and aged cheeses
Serving temperature	16-18° C

