

COLLIO BIANCO “AGNUL”

Alcohol 13,5%
Rest sugars 0,2 g/L
Total acidity 5,5 g/L

VINEYARD

Place: Ruttàrs hamlet, comune of Dolegna del Collio, hill, marl and sandstone soil, south-east facing.. Training system: guyot 10 buds/plant, 5000 plants/hectare, year of planting 1989/1993; hand-harvest, yield 6 tons/hectare.

WINEMAKING AND AGEING

De-stemming and pressing. Fermentation in steel tanks/French oak barrels at 18°C. Blending 6 months before bottling. Ageing on the lees for 12 months, ageing in bottle 12 months.

ORGANOLEPTIC SENSATIONS

Colour straw yellow. Intense and very rich flavour of dried herbs, peach, apple, grilled bread, tropical fruits on mineral background. Full body, soft and salty, long mineral finish.

FOOD PAIRING

Tasty first courses, rabbit, white meat. Serve in large glass at 11-12°C.

BOTTLE SIZE

Bordeaux-style bottle 0,75 L, natural cork; magnum in wooden box.

The name “Agnul” (Friulian translation of Angelo) is dedicated to our winery’s founder, Angelo Pascolo. This is our most important, complex and long-ageing white wine. It’s the authentic expression of Ruttars hill: freshness and elegance with minerality which make the taste lively even after 8-10 years from harvest.

