



Azienda Agricola Foffani

Piazza Giulia 13 – CLAUIANO
33050 Trivignano Udinese – UD - I

tel +39.0432 999584 fax +39.0432 999800
e-mail info@foffani.it web: www.foffani.it

P. IVA 06676090159 - C.F. FFFGNN45P18L483M



MERLOT 2015 DOC Friuli Aquileia

Our new Merlot goes back to the tradition of fresh and fragrant red wines typical of Friuli. With its new label, today it is part of our modern *Flower line*.

After fermentation and maceration, it is poured and decanted in steel tanks, where the primitive fragrances are perfectly conserved. No oak used.

The product obtained is full of primary perfumes of red berries and plums, that match with an intense red-blue color.

Tannins and alcoholic degree are lighter vs most other red wines. Ageing of three to four years improves roundness and fineness.

Particularly suited for meat dishes of any kind, as well as cheeses and salami.

To be served at room temperature, or also at cellar temperature during summer.

- estate vineyards
- Guyot pruning
- Environmental respect in vine growing
- Warm summer,
- Grape production 10.000 Kg per hectare
- Long fermentation with *delestage*
- Full malolactic fermentation
- *Elevage* in steel tanks
- 1.500 bottles produced
- No anti-fermentative products used
- Full traceability of production processes

Alcohol	12° vol
Sugar	3 gr/l
Acidity	5,1 gr/l HTH
Dry extract	29 gr/l

Wine district	DOC FRIULI AQUILEIA
Farm location	CLAUIANO Friuli Italy
Vineyards	Braida Manin
Vines per ha.	4000
Soil	Clay over gravel stones