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MERLOT BIANCO 2017 (White Merlot)



Grapes of red Merlot are drained directly in white wines press, leaving all the color in the skins, that this way are immediately separated from the juice.

This original vinification offers new interesting sensations: the perfume is delicate, with fruity and floral notes and a distinctive recall of rose fragrances. Vintage 2017 comes with pale and delicate color, medium and pleasant body, with a touch of fully balanced salinity typical of our production area. Persistence of taste is remarkable.

This wine is elegant as an aperitif, a good companion of light dishes, like pasta and fish, fresh salads with fruits and vegetables, creamy vegetable soups. Thanks to its modern appeal, it is very interesting with raw dishes such as all sushi specialties including the on trend veg sushi, as well as tartares and carpaccios. To be served chilled. IT IS A NEW HIGH CLASS BLANC DE NOIR, CHARMING AND INTRIGUING, PRODUCED IN FRIULI, A GREAT LAND FOR WHITE WINES AS WELL AS FOR MERLOT, TRADITIONALLY CULTIVATED SINCE 150 YEARS.

- estate vineyards
- Guyot pruning
- No glyphosate, mechanical weeding
- Grape production 14.000 Kg per hectare
- All wine production in steel tanks
- Fermentation at low temperatures (13°C)
- No malolactic fermentation
- *Batonage sur lies* throughout winter
- Bottling with sterile filtration
- Production 15.000 bottles
- No anti-fermentative products used
- Full traceability of production processes
- Technological cork closures for absolute organoleptic security

Alcohol	13° vol
Sugar	4 gr/l
Acidity	5,2 gr/l HTH
Dry extract	20 gr/l

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