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PINOT GRIGIO 2017 Superiore DOC Friuli Aquileia

Our Pinot Grigio is a medium-bodied SUPERIOR PINOT GRIGIO, THAT DEFINITELY STANDS OVER THE CROWD of more pale and simple pinots commonly available. It is characterized by a complex fine bouquet of fresh fragrances (citrus fruits, acacia flowers, figs and hay) combined with secondary perfumes (mature apple and bread crust) generated during fermentation. Its yellow color contains reflections of straw; the harmonic and sophisticated body remains soft, with well balanced acidity. This wine may be served cool (10°C) in order to fully appreciate its fragrant bouquet. It is a classical everyday quality drink, suited to accompany fish, cheeses, and light (but not spicy) meats of any kind. Consumption is recommended after a few months of fining in the bottle, in the first three years after vintage.

- estate vineyards
- Guyot pruning
- No glyphosate, mechanical weeding
- Warm summer, storms
- Grape production 11.000 Kg per hectare
- Destemming protected with frozen CO2
- Natural decanting of must at low temperatures
- All wine production in steel tanks
- Fermentation at 15°C temperature
- No malolactic fermentation
- *Batonage sur lies* throughout winter
- Bottling with sterile filtration
- Production of 15.000 bottles
- No anti-fermentative products used
- Full traceability of production processes
- Technological cork closures for absolute organoleptic security

Alcohol	13° vol
Sugar	2,5 gr/l
Acidity	4,9 gr/l HTH
Dry extract	22 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