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WHITE MERLOT 2015



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

This original vinification offers new interesting sensations: the perfume is fruity and floral, with a distinctive recall of rose fragrances; the color is pale and delicate, the body harmonic and pleasant, 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, and particularly interesting with row fish or with all kinds of spicy plates. 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
- 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
- Lab analysis of natural corks before bottling
- Bottling with sterile filtration
- 20.000 bottles produced
- No anti-fermentative products used
- Full traceability of production processes

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| Alcohol | 12,5° vol |
| Sugar | 3 gr/l |
| Acidity | 5,0 gr/l HTH |
| Dry extract | 20 gr/l |

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