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PINOT GRIGIO 2015 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 (acacia flowers, figs and hay) combined with secondary perfumes (mature apple and bread crust) generated during fermentation.

Its yellow colour contains reflections of straw and copper deriving from the original colour of the grape skins; the harmonic and sophisticated body remains soft, with well balanced acidity.

This wine may be served cool, but not too chilled in order to fully appreciate its fragrant bouquet.

It is a classical everyday 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
- Ideal summer, warm and not too dry
- 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
- Lab analysis of natural corks before bottling
- 20.000 bottles produced
- No anti-fermentative products used
- Full traceability of production processes

Alcohol	12,5° vol
Sugar	2,5 gr/l
Acidity	5,1 gr/l HTH
Dry extract	19 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