



## Azienda Agricola Foffani

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2 glasses Gambero Rosso

## CABERNET SAUVIGNON 2006 DOC Friuli Aquileia

After long maceration for full extraction of tannins and colour, our Cabernet Sauvignon matures for two years in double barriques of French oak from Allier, France. Fining of one year in the bottle follows.

An excellent quality level across the different vintages is assured by careful green harvesting in July.

When the bottle is poured into a decanter, the wine bouquet opens itself with perfumes of pepper, red berries and plums, accompanied by light vanilla and chocolate. The body is nicely structured with rounded, non aggressive tannins.

Consumption is recommended after long elevation in barrels and long ageing in barrels

A soft, yet masculine wine, suited to accompany roast beef or game.

- 13 years old estate vineyards
- Environmental respect according to law 2089
- Guyot pruning
- Cool summer, with regular rain
- Grape production 9.000 Kg per hectare
- Hand harvesting in early october
- Sulfites used before fermentation
- Long fermentation in steel, with several delestage
- Full malolactic fermentation
- Elevation of 2 years in tonneax of Allier oak
- *Finissage* of 1 year in steel
- Lab analysis of natural corks before bottling
- Semi steril filtration before bottling
- Bottling lot L0707
- 5.000 bottles produced
- No anti-fermentative products used
- Full traceability of production processes

Alcohol	12,5° vol
Sugar	2,3 gr/l
Acidity	6,4 gr/l HTH
PH	3,55
Dry extract	29 gr/l
Colour intensity	1,4
Tannins	2,3 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