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FRIULANO 2016 DOC Friuli Aquileia

Produced from grapes of Tocai Friulano, dry and moderately alcoholic, this wine has nothing to do with its alcoholic and sweet Hungarian cousin. Rather, it has more affinity with some white wines from Alsace, France. Friulano has distinctive characteristics and is an absolutely unique wine from our region.

Perfumes are fine and elegant, with a scent of almonds and flowers that anticipates a slightly bitter and pleasant back taste over a well structured body.

It is an important white wine for every occasion: excellent as an aperitif, ideal as a complement to fish dishes, suitable also to accompany cheeses and light meats. To be served cool.

- estate vineyards
- Guyot pruning
- Ideal summer, warm and not too dry
- Grape production 10.000 Kg per hectare
- Destemming protected with frozen CO2
- All wine production in steel tanks
- No malolactic fermentation
- Lab analysis of natural corks before bottling
- Bottling with sterile filtration
- 3.000 bottles produced
- No anti-fermentative products used
- Full traceability of production processes

Alcohol	13° vol
Sugar	3,80 gr/l
Acidity	4,6 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

