



Azienda Agricola Foffani

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MERLOT 2009 RISERVA **DOC Friuli Aquileia**

The Merlot vine reaches in Friuli an optimal balance of alcoholic and phenolic maturation. After thinning out in July and late harvesting in early October, grapes are fermented for up to one month, to obtain full extraction of colours and soft noble tannins. Elevation takes place for two years in double barriques of French oak from Allier, France.

Deep ruby red colour, with nuances of garnet. When poured into a decanter, the wine bouquet opens with perfumes of red berries and plums, accompanied by undertones of fine wood and dried rose petals. The body is nicely structured with powerful, yet non aggressive tannins, and become milder and softer over time.

It is a superior red wine, ideal for sophisticated meats, but also to accompany a pleasant after dinner by the fire.

Consumption is recommended five years after vintage, with positive evolution expected for another 5-6 years, giving the wine a total life of 10 years at least.

- estate vineyards
- Environmental respect according to law 2089
- Guyot pruning
- Mild summer, sunny september
- Grape production 7.000 Kg per hectare
- Hand harvesting
- Full malolactic fermentation
- Elevation of 2 years in large barrels of Allier oak
- Lab analysis of natural corks before bottling
- Semi sterile filtration before bottling
- Bottling lot L1405
- No anti-fermentative products used
- Full traceability of production processes
- Suitable for a long ageing (10 years)

Alcohol	13° vol
Sugar	2 gr/l
Acidity	4,6 gr/l HTH
PH	3,65
Dry extract	30 gr/l
Colour intensity	1,4
Tannins	2,8 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

Merano Wine Award 2017