



Azienda Agricola Foffani

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MERLOT 2013 DOC Friuli Aquileia

Our new Merlot goes back to the tradition of fresh and fragrant red wines typical of Friuli back in the 60's. With its new label, today it is part of our modern *Flower line*.

After fermentation and maceration, the wine is poured and decanted in steel tanks, where the primitive fragrances are perfectly conserved. No oak is used.

The product obtained is full of primary perfumes of red berries and plums, that match with an intense red-blue color.

Tannins and alcoholic degree are lighter vs most other red wines.

Also after bottling, this wine is expected to generate deposits while further maturing in the bottle. Ageing of three to four years improves roundness and fineness.

Particularly suited for meat dishes of any kind, as well as cheeses and salami.

To be served at ambient temperature, or also at cellar temperature during summer.

- estate vineyards
- Guyot pruning
- Environmental respect in vine growing
- Warm summer,
- Grape production 10.000 Kg per hectare
- Long fermentation withn *delestage*
- Full malolactic fermentation
- *Elevage* in steel tanks
- 2.600 bottles produced
- No anti-fermentative products used
- Full traceability of production processes

Alcohol	12,5° vol
Sugar	4 gr/l
Acidity	5,1 gr/l HTH
Dry extract	28 gr/l

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

