



Azienda Agricola Foffani

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2 glasses Gambero Rosso

REFOSCO dal peduncolo rosso 2012 DOC Friuli Aquileia

This wine is typical of the DOC Aquileia. It was brought in the region by ancient Romans and has long been the main red wine of Friuli. In the XIX century, the more productive French varieties, such as Merlot and Cabernet, have almost fully replaced the indigenous Refosco. Recent efforts have discovered again Refosco, that has now acquired specific connotations as a modern product. Its colour is ruby red and intense. The typical bouquet of blue berries and cherries is accompanied by a medium structured body and soft tannins that remain in perfect equilibrium with good acidity levels.

Refosco is an ideal and sophisticated companion of "meaty" fish dishes, and accompanies equally well all meats with gravy. Also during a snack or alone constitutes a refreshing red wine drink. Age: well for several years.

This version only in steel enhances the perfumes of the fruit and the freshness of the glass.

To be served at 18°C.

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- estate vineyards
- environmental respect protocols in vine growing
- Guyot pruning
- Warm summer
- Grape production 10.000 Kg per hectare
- Long fermentation in steel, with several *delestages*
- Full malolactic fermentation
- *Elevage* and *finissage* in steel tanks
- Semi steril filtration before bottling
- 2.500 bottles produced
- No anti-fermentative products used
- Full traceability of production processes

Alcohol	12,5° vol
Sugar	1,6 gr/l
Acidity	4,9 gr/l HTH
Dry extract	25,5 gr/l

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