



Azienda Agricola Foffani

Piazza Giulia 13 – CLAUIANO
33050 Trivignano Udinese – UD - I

tel +39.0432 999584 fax +39.0432 999800
e-mail info@foffani.it web: www.foffani.it

P. IVA 06676090159 - C.F. FFFGNN45P18L483M

SAUVIGNON 2017 Superiore DOC Friuli Aquileia



Our Sauvignon Blanc comes from two vineyards, with two different clones: the French 297 and the Friulian R3. The finest grape fragrances are enhanced through strict control against oxidation in all phases of the wine making process. The wine making method entails soaking of berries for 12 hours before fermentation and no *batonage* during elevation to obtain predominance of varietal perfumes.

The distinctive bouquet of grapefruit, green pepper, sage and tomato leaves anticipates a sophisticated body, with well balanced acidity levels. Alcoholic degree is solid but not excessive.

Our Sauvignon Blanc is mostly suited to accompany elaborated first courses and fish dishes, and matches well with old cheese selections.

2017 vintage is mid-bodied and particularly elegant. The dark green bottle protects safely the precious content from light.

Consumption is recommended in the first 3 years after vintage.

To be served cool.

- estate vineyards
- Guyot pruning
- Grape production 8.000 Kg per hectare
- Destemming protected with frozen CO2
- Fermentation at 12°C temperature
- No malolactic fermentation
- Careful control against oxygenation
- Bottling with sterile filtration
- 4.500 bottles produced
- No anti-fermentative products used
- Full traceability of production processes
- Technological cork closures for absolute organoleptic security

Alcohol	13° vol
Residual Sugar	6,5 gr/l
Acidity	5,2 gr/l HTH
Dry extract	21 gr/l

Wine district	DOC FRIULI AQUILEIA
Farm location	CLAUIANO Friuli Italy
Vineyards	Braida Calligaris and Braida Manin in Clauiano
Vines per ha.	4000 and 5000
Soil	Clay over gravel stones