



Azienda Agricola Giovanni Foffani

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SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

FRIULANO 2018

DOC Friuli

Produced from grapes of Tocai Friulano, dry and moderately alcoholic, this indigenous 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. Vintage 2018 has very typical and distinctive character.

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
- Destemming protected with frozen CO2
- All wine production in steel tanks
- Bottling with sterile filtration
- No anti-fermentative products used
- **Certified SQNPI (Quality System with Integrated Pest Control)** no Glyphosate, mechanical weeding
- Technological cork closures for absolute organoleptic security
- Alcohol : 12,5° vol
- Wine district : DOC FRIULI
- Winery location : Trivignano Udinese, Clauiano Village, Udine/Friuli Italy
- Soil : Clay over gravel stones