



## Azienda Agricola Foffani

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## MERLOT 2015

### 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 color.

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

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
- Warm summer
- Long fermentation withn *delestage*
- Full malolactic fermentation
- *Elevage* in steel tanks
- No anti-fermentative products used
- Alcohol : 12,5% vol
- Wine district : DOC FRIULI AQUILEIA
- Winery based: Trivignano Udinese, village of Clauiano, Friuli, Italy
- Soil : Clay over gravel stones