



## Azienda Agricola Giovanni Foffani

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

tel +39.0432 999584

fax +39.0432 999800

info@foffani.it

www.foffani.it



## PINOT GRIGIO 2018 RAMATO

(copper-colored) DOC Friuli

It is our new baby of Vintage 2018: vinified with skin maceration, immediately surprises for its distinctive yet delicate copper nuances. Its elegant bouquet with scents of berries, hay, grass and green vine shoots gets rounded by velvety tannins, for an unexpected tasting experience.

Perfect to accompany a whole meal, matches particularly well with poultry, cheeses and fish.

To be served cool (10°C) in order to fully appreciate its fragrant bouquet.

Consumption is recommended after a few months of fining in the bottle, in the first three years after vintage.

- 100% produced from estate vineyards
- Warm summer
- Destemming protected with frozen CO2
- Natural decanting of grape juice at low temperatures
- All wine production in steel tanks
- Fermentation at 15°C temperature
- *Batonage sur lies* throughout winter
- Bottling with sterile filtration
- No anti-fermentative products used
- Certified SQNPI (Quality System with Integrated Pest Control in the vineyards and cellar operation) No glyphosate, mechanical weeding
- Technological cork closures for absolute organoleptic security
- Alcohol : 13% vol
- Wine district : DOC FRIULI
- Winery based in Trivignano Udinese, village of Clauiano, Friuli- Italy
- Soil : clay over gravel stones



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA