



**Azienda Agricola 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 m.foffani.it

## PINOT GRIGIO 2017 Superiore DOC Friuli Aquileia



Our Pinot Grigio is a medium-bodied SUPERIOR PINOT GRIGIO, THAT DEFINITELY STANDS OVER THE CROWD of more pale and simple pinots commonly available. It is characterized by a complex fine bouquet of fresh fragrances (citrus fruits, acacia flowers, figs and hay) combined with secondary perfumes (mature apple and bread crust) generated during fermentation.

Its yellow color contains reflections of straw; the harmonic and sophisticated body remains soft, with well balanced acidity.

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

It is a classical everyday quality drink, suited to accompany fish, cheeses, and light (but not spicy) meats of any kind.

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

- estate vineyards
- Warm summer, storms
- Destemming protected with frozen CO2
- Natural decanting of must 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
- Technological cork closures for absolute organoleptic security
- Alcohol : 13% vol
- Wine district : DOC FRIULI AQUILEIA
- Winery based: Trivignano Udinese, village of Clauiano, Friuli, Italy
- Soil : Clay over gravel stones