



## Azienda Agricola Foffani

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## SAUVIGNON 2017 Superiore DOC Friuli Aquileia



The fragrance of our Sauvignon Blanc grapes 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
- Destemming protected with frozen CO2
- Fermentation at 12°C temperature
- Bottling with sterile filtration
- No anti-fermentative products used
- Full traceability of production processes
- 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