



Azienda Agricola Foffani

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SAUVIGNON 2016 Superiore DOC Friuli Aquileia

Our Sauvignon Blanc comes from two vineyards, with two different clones: the French 297 and the Friulian R3. The finest grape fragrances 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, thanks to the ideal weather of Summer 2015.

Our Sauvignon Blanc is mostly suited to accompany elaborated first courses and fish dishes, and matches well with old cheese selections.

2015 vintage is mid-bodied and particularly elegant, with very fine perfumes.

Consumption is recommended in the first 3 years after vintage. To be served cool.

- estate vineyards
- Guyot pruning
- Grape production 8.000 Kg per hectare
- Destemming protected with frozen CO2
- Fermentation at 12°C temperature
- No malolactic fermentation
- Careful control against oxygenation
- Bottling with sterile filtration
- Lab analysis of natural corks before bottling
- 6.000 bottles produced
- No anti-fermentative products used
- Full traceability of production processes

Alcohol	13° vol
Residual Sugar	5,5 gr/l
Acidity	5,3 gr/l HTH
Dry extract	22 gr/l

Wine district	DOC FRIULI AQUILEIA
Farm location	CLAUIANO Friuli Italy
Vineyards	Braida Calligaris and Braida Manin in Clauiano
Vines per ha.	4000 and 5000
Soil	Clay over gravel stones

