



Azienda Agricola Foffani

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new product!
2019 vintage



EAN bottle: 8030505011302
EAN box of 6 bottles: 28030505011306

FIOR DI ROSA

IGT Trevenezie 2019
Moscato Rosa Amabile

Fior di Rosa is our latest product: it is made from the precious pink Moscato, an indigenous grape variety. The hot and dry summer of 2019 inspired us to this new version called Fior di Rosa: it's vinified in white, semi-sweet, with lower alcohol content and a bright and inviting pink color.

The nose has delicate scents of raspberry and red berries, as well as a hint of rose petals, spring breeze and sweet flowers. Medium body, harmonic and dry closing notes coming from the terroir.

The grapes underwent soft pressing to prevent the seeds from being crushed and setting tannins free. The following fermentation has then been stopped to obtain a semi-sweet, gentle wine with a lively character. Fior di Rosa is ready to experiment matches of different kind, ranging from classic to unconventional:

- classic matches: cookies, shortbread, dry pastry, puff pastries; perfect ingredient in fruit sorbets.
- unconventional matches: to be enjoyed as summer aperitif with shortcrust pastry, spiced lard, spiced fruit chutneys.

Serve in wide chalice glass. Serving temperature: cool (10°C) as an aperitif. As a desert wine it can be also served at room temperature.

- Estate vineyards
- Very warm, dry summer
- Fermentation in steel tanks
- Sterile filtering before bottling
- Transparent 0,75 lt glass bottle
- No use of antifermentatives
- **Certified SQNPI (Quality System with Integrated Pest Control)** no Glyphosate, mechanical weeding
- Alcohol content 11,5% by vol
- Region: Friuli Venezia Giulia
- Winery based at Trivignano Udinese fraz. Clauiano (UD)
- Soil: clay over gravel stones