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SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

FIOR DI ROSA

IGT Trevenezie

Moscato Rosa Demi-Sec

Our Fior di Rosa is made from the precious Moscato rosé, an indigenous grape variety. It is vinified in white, semi-sweet, with lower alcohol content and a delicate rosé 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 dessert wine it can be also served at room temperature.

- Estate vineyards
- 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
- Region: Friuli Venezia Giulia
- Winery based at Trivignano Udinese fraz. Clauiano (UD)
- Soil: clay over gravel stones