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PINOT GRIGIO blush

DOC Friuli



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

Pinot Grigio comes from a “grey” grape with the same name. It gains its distinctive copper nuances through vinification with skin maceration. Its complex bouquet reveals scents of berries, hay, grass and green vine shoots gets rounded by velvety tannins, for an unexpected tasting experience.

Perfect to accompany a whole meal, matches particularly well with poultry and veal, cheeses, first courses with pasta, mushrooms. As a different white wine, it is also well enjoyed in the cold season.

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

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

- 100% produced from estate vineyards
- Warm and dry summer
- Destemming protected with frozen CO2
- Natural decanting of grape juice 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
- Certified SQNPI (Quality System with Integrated Pest Control in the vineyards and cellar operation)
No glyphosate, mechanical weeding
- Technological cork closures for absolute organoleptic security
- Wine district : DOC FRIULI
- Winery based in Trivignano Udinese, village of Clauiano, Friuli- Italy
- Soil : clay over gravel stones