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SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

PINOT GRIGIO Superiore DOC Friuli Aquileia

Our Pinot Grigio is a medium-bodied SUPERIOR PINOT GRIGIO, DEFINITELY OUTSTANDING. It is characterized by a complex fine bouquet of fresh fragrances (citrus fruits, acacia flowers, figs and hay) combined with secondary perfumes (mature apple and bread crust) generated during fermentation.

Its yellow color contains reflections of straw; the harmonic and sophisticated body remains soft, with well balanced acidity.

This wine may be served cool (8°C) in order to fully appreciate its fragrant bouquet.

It is a classical everyday quality drink, suited to accompany fish, cheeses, and light (but not spicy) meats of any kind.

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

- 100% produced from estate vineyards
- Guyot pruning
- Destemming protected with frozen CO₂
- Natural decanting of grape juice at low temperatures
- All wine production in steel tanks
- Fermentation at 15°C temperature
- No malolactic fermentation
- *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 operations). No glyphosate, mechanical weeding
- Technological cork closures for absolute organoleptic security
- Wine district : DOC FRIULI AQUILEIA
- Winery based: Trivignano Udinese, village of Clauiano, Friuli, Italy
- Soil : Clay over gravel stones