



Azienda Vinicola Foffani

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RIBOLLA GIALLA IGT VENEZIA GIULIA



The color is straw yellow with pale reflexes of green. Fresh nose, with hints of lemon and white flowers. Medium bodied, dry white wine. Young character, bright and lively over a well grounded body. To be served cool or fresh (10-12°C).

Vinified in steel, our Ribolla comes from a brand new vineyard and has premiered in 2020.

Its friendly nature matches well with many different foods. perfect companion for fish dishes, snacks and deep-fried appetizers, Ribolla also loves to accompany egg sauces like mayonnaise, tartare or hollandaise, and is a good choice for raclettes and pan-fried cheeses. The clayey soil of our vineyards enriches our Ribolla with a well balanced minerality, that makes the taste of our wine long lasting and pleasant.

- Estate vineyards
- All wine production in steel tanks
- Bottling with sterile filtration
- Certified SQNPI (Quality System with Integrated Pest Control) no Glyphosate, mechanical weeding
- Technological cork closures for absolute organoleptic security
- Winery location : Trivignano Udinese, Clauiano Village, Udine/Friuli Italy
- Soil : Clay over gravel stones



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA