



Azienda Vinicola Foffani

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SAUVIGNON Superiore

DOC Friuli Aquileia



Sauvignon Superiore Foffani is a mid-bodied, extremely elegant and harmonic wine.

The finest grape fragrances are enhanced through strict control against oxidation in all phases of the wine making process. The wine making method entails soaking of berries for 12 hours before fermentation and no *batonage* during elevation to obtain predominance of varietal perfumes.

The distinctive bouquet opens with elegant scents of white flowers, grapefruit, sage and anticipates a sophisticated, velvety body, with well balanced acidity levels. Alcoholic degree is solid but not excessive.

Our Sauvignon Blanc is mostly suited to accompany elaborated or spicy first courses and fish dishes, and matches well with old cheese selections.

Consumption is recommended in the first 3 years after vintage. To be served cool.

- 100% produced from estate vineyards
- Destemming protected with frozen CO2
- Fermentation at 12°C temperature
- Natural decanting of grape juice at low temperatures
- 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 AQUILEIA
- Winery based: Trivignano Udinese, village of Clauiano, Friuli, Italy
- Soil : Clay over gravel stones



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA