



# FOFFANI

Azienda Vinicola

## Product sheets

33050 Trivignano Udinese  
loc. Clauiano (UD)



### Azienda Vinicola Foffani

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## MERLOT BIANCO

### *White Body, Red Blood*

Grapes of red Merlot are drained in a white wines press, and the skins are immediately separated from the juice.

This original vinification offers new interesting and complex sensations: the perfume of the wine is delicate, with fruity and floral notes. Merlot Bianco comes with a delicate color, and a medium and pleasant body, with a touch of fully balanced salinity typical of our production area. Persistence is remarkable.

This charming and intriguing wine, makes an elegant aperitif and a good companion of light dishes, like pasta and fish, fresh salads with fruits and vegetables, creamy vegetable soups, fresh cheeses. Thanks to its modern character, it goes well with raw dishes such as sushi and veg sushi, as well as tartares and carpaccios. To be served chilled.

WE CALL THIS BLANC DE NOIR "WHITE BODY, RED BLOOD". PROUDLY PRODUCED IN FRIULI VENEZIA GIULIA, A GREAT LAND FOR WHITE WINES.

- 100% produced from estate vineyards
- Production process in steel tanks
- Fermentation at low temperatures, *batonnage sur lies* throughout winter
- Bottling with sterile filtration
- Certified SQNPI (Quality System with Integrated Pest Control in the vineyards and cellar operations)
- Micro-agglomerated cork stoppers for organoleptic neutrality
- Winery location: Trivignano Udinese, Village Clauiano, Friuli Venezia Giulia, Italy
- Soil : Clay over gravel stones



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA



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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. Soaking of berries for 12 hours before fermentation and no *batonnage* 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% from estate vineyards
- Fermentation and natural decanting of grape juice at low temperatures
- Certified SQNPI (Quality System with Integrated Pest Control in the vineyards and cellar operation)
- Micro-agglomerated cork stoppers for organoleptic neutrality
- Wine district : DOC FRIULI AQUILEIA
- Winery based: Trivignano Udinese, village of Clauiano, Friuli, Italy
- Soil : Clay over gravel stones



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## **PINOT GRIGIO Superiore DOC Friuli Aquileia**

A medium-bodied, HIGH-QUALITY PINOT GRIGIO, DEFINITELY OUTSTANDING.

Yellow color with reflections of straw.

Nose: 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. Soft, harmonic and sophisticated structure, with well balanced acidity and alcohol content.

Serve cool (8°C) for a perfect drinking experience.

A classical everyday quality drink, suited to accompany fish, cheeses, poultry and other light meats.

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

- 100% from estate vineyards
- Production process in steel tanks
- Fermentation at low temperature
- *Batonnage sur lies* throughout winter
- Certified SQNPI (Quality System with Integrated Pest Control in the vineyards and cellar operations)
- Micro-agglomerated cork stoppers for organoleptic neutrality
- Wine district : DOC FRIULI AQUILEIA
- Winery based: Trivignano Udinese, village of Claujano, Friuli, Italy
- Soil : Clay over gravel stones



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## **PINOT GRIGIO blush**

**DOC Friuli**

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% from estate vineyards
- Natural decanting of grape juice at low temperatures
- Production process in steel tanks
- *Batonnage sur lies* throughout winter
- Bottling with sterile filtration
- Certified SQNPI (Quality System with Integrated Pest Control in the vineyards and cellar operation)
- Micro-agglomerated cork stoppers for organoleptic neutrality
- Wine district : DOC FRIULI
- Winery based in Trivignano Udinese, village of Clauiano, Friuli- Italy
- Soil : clay over gravel stones



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## FRIULANO

### DOC Friuli Aquileia

Produced from the indigenous Friulano grapes. Dry and moderately alcoholic, this is an absolute unique wine, typical of our Region, with distinctive characteristics.

Perfumes are fine and elegant, with a scent of almonds, hay and wildflowers. Medium, well balanced and structured body. Note the pleasant and typical slightly bitter almond aftertaste.

It is an important white wine for every occasion: excellent as an aperitif, ideal as a complement to fish dishes, suitable also to accompany cheeses and light meats, cold cuts, Italian "frittata" and raw prosciutti. To be served cool or at cellar temperature.

- Estate vineyards
- Production process in steel tanks
- Bottling with sterile filtration
- Certified SQNPI (Quality System with Integrated Pest Control)
- Micro-agglomerated cork stoppers for organoleptic neutrality
- Wine district : DOC FRIULI AQUILEIA
- Winery location : Trivignano Udinese, Clauiano Village, Udine/Friuli Italy
- Soil : Clay over gravel stones



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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
- Production process in steel tanks
- Certified SQNPI (Quality System with Integrated Pest Control)
- Micro-agglomerated cork stoppers for organoleptic neutrality
- Winery location : Trivignano Udinese, Clauiano Village, Udine/Friuli Italy
- Soil : Clay over gravel stones



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## REFOSCO dal peduncolo ROSSO

DOC Friuli Aquileia

This wine is typical of the Aquileia area and the Friulian plain. The vine variety was brought in the region by ancient Romans and has long been the main red wine of Friuli. Our Refosco comes with a naturally balanced medium body and a young and modern mood.

Ruby red colour.

Nose: fresh and fruity, with grassy hints. It has the typical bouquet of blue berries, smooth tannins and rounded acidity for an overall pleasant drinking experience. This version only in steel enhances freshness and the perfumes of the fruit.

Refosco loves company. It is the easy and ideal companion of fatty and deep-fried fish dishes, and matches equally well grilled meats, cold cuts or local cheeses. Also during a snack or alone constitutes a refreshing red wine drink.

To be served at 18°C. Can also be enjoyed at cellar temperature during summer.

- 100% from estate vineyards
- Fermentation in steel, with several *delestages*
- Sterile filtration before bottling
- Wine District: DOC Friuli Aquileia
- Winery based: Trivignano Udinese, village of Clauiano, Friuli, Italy
- Soil : Clay over gravel stones





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## MERLOT

### DOC Friuli Aquileia

This classic Merlot fits perfectly into modern trends: a well balanced fresh and fragrant red wine typical of Friuli.

After fermentation and maceration, the wine is poured and decanted in steel tanks, where the primitive fragrances are perfectly preserved. No oak is used.

The product obtained is full of primary perfumes of red berries and plums, that match with a beautiful red color.

The velvety and rounded tannins and the moderate alcoholic degree enhance the drinking experience.

Ageing of three to four years in the bottle will improve and intensify the product.

Particularly suited for meat dishes of any kind, as well as cheeses and salami.

To be served at room temperature, or at cellar temperature during summer.

- Estate vineyards
- Long fermentation with *delestage*
- Full malolactic fermentation
- *Elevage* in steel tanks
- Wine district : DOC FRIULI AQUILEIA
- Winery based: Trivignano Udinese, village of Clauiano, Friuli, Italy
- Soil : Clay over gravel stones



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## MERLOT RISERVA

DOC Friuli Aquileia

The Merlot vine reaches in Friuli an optimal balance of alcoholic and phenolic maturation. This special Riserva comes from long maceration to obtain full extraction of colours and soft noble tannins. Elevation follows for two years in double barriques of French oak from Allier, France.

Ruby red colour, with shades of garnet.

Nose: intense and deep perfumes of berries and plum jam, accompanied by velvety undertones of fine wood and spices.

Medium body, fine and harmonic, extremely pleasant and easy to drink.

Ideal companion for gourmet meat dishes, matches well also with game and ripened, savoury cheeses. Also perfect alone, for a relaxing moment after dinner by the fire.

- Estate vineyards
- Long fermentation with *delestage*
- Full malolactic fermentation
- 2-year *elevage* in tonneau made of french oak
- No anti-fermentative products used
- Sterile filtering at bottling
- Wine district : DOC FRIULI AQUILEIA
- Winery based: Trivignano Udinese, village of Clauiano, Friuli, Italy
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## **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, with lower alcohol content and intriguing rosé color. Soft pressing to prevent the seeds from being crushed. Fermentation is stopped to obtain a semi-sweet, gentle wine with a lively character and pleasant freshness.

Nose: delicate scents of raspberry and red berries, rose petals, spring breeze and sweet flowers. Medium body, harmonic and dry closing notes coming from the terroir.

Fior di Rosa is ready to experiment matches of different kind:

- classic matches: cookies, shortbread, dry pastry, puff pastries; perfect ingredient in fruit sorbets
- unconventional matches: to be enjoyed as fruity summer aperitif with shortcrust pastry, with spiced lard, in 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
- Transparent 0,75 lt glass bottle, micro-agglomerated cork stoppers for organoleptic neutrality
- Certified SQNPI (Quality System with Integrated Pest Control)
- Region: Friuli Venezia Giulia
- Winery based at Trivignano Udinese fraz. Clauiano (UD)
- Soil: clay over gravel stones



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## SQNPI Certification Integrated Production National Quality System Certification

What is integrated production?

Integrated production is an agricultural production system that makes best use of agronomic and defense methods to minimize water and energy consumption as well as chemical fertilizers and phytosanitary products in the vineyards.

The National Quality System of Integrated Production (SQNPI), organized and held at national and regional levels, provides official certification of such process combining good agronomic practices and sustainable use of fertilizers and phytosanitary products.

The SQNPI certification process includes:

- Conformity checks of soils, vines, grapes, production processes and stock by official control bodies;
- Certification of process conformity and use of the distinctive mark to distinguish the products obtained.



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