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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
- Soil : Clay over gravel stones



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA