



## Azienda Vinicola Foffani

Piazza Giulia 13 – CLAUIANO  
33050 Trivignano Udinese – UD - I

tel +39.0432 999584 – mob. +3903356352178  
e-mail [info@foffani.it](mailto:info@foffani.it) web <https://foffani.it>

P. IVA 06676090159 - C.F. FFFGNN45P18L483M



## 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



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA