



Azienda Agricola Foffani

Friuli

Merlot Bianco

white, dry, and high class



Technically, **Foffani dry White Merlot** wine is completely white in color, with the complexity of a modern dry white wine from Friuli and the strength to evolve positively in the bottle for several years, like a red wine. Grapes are harvested at full technological and phenolic maturity, but before final cellular maturity to control extraction of red color from the skins. No chemical clarifiers used.

Our **original vinification** offers new interesting sensations: the perfume is fruity and floral, with a distinctive recall of rose fragrances; the color is pale and delicate, the body harmonic and pleasant, with a touch of salinity typical of our production area DOC Friuli Aquileia. Persistence of taste is remarkable.

This new, original dry white wine is elegant as an aperitif, a good companion of light dishes, like pasta and fish, and particularly interesting with row fish or all kinds of spicy plates. To be served at 10° temperature.



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Pinot Grigio Aquilea, 2015



Pinot Grigio is a medium -bodied SUPERIOR PINOTGRIGIO, THAT DEFINITELY STANDS OVER THE CROWD of more pale and simple pinots commonly available. It is characterized by a complex fine bouquet of fresh fragrances (acacia flowers, figs and hay).

Its yellow color contains reflections of straw and copper deriving from the original color of the grape skins; the harmonic and sophisticated body remains soft, with well balanced acidity

This wine may be served cool, but not too chilled in order to fully appreciate its fragrant bouquet.

It is a classical everyday drink, suited to accompany fish, cheeses, and light (but not spicy) meats of any kind. Guyot pruning.

All wine production in steel tanks

Fermentation at 15°C temperature

No malolactic fermentation
Bottling with sterile filtration