# HB Wine Merchants presents wines from: Foffani



**ITALY** 

# Foffani Pinot Grigio Superiore



DOC Friuli Aquileia

# **Brand Highlights**

- 100% estate produced Pinot Grigio from Friuli region of Northeast Italy
- Family-owned & operated with a passion for quality and respect for tradition
- "Flowers in the Glass" on front labels represents the distinctive and different bouquets of aroma and tastes in each wine

#### The Estate

The old property of Giovanni Foffani's mother, Maria Teresa Calligaris, has origins dating back to the 16th century and documented wine production since 1789. The family residential house, facing the main square of the medieval village of Clauiano, is now protected by the Ministry of Fine Arts as an example of local architecture preceding the Venetian villas, that were built one century later. In the backyard, the rural buildings are surrounded by a large garden that continues into the vineyards, in the flatland just below the Eastern Alpine chain. Vineyards are located in DOC Friuli Aquileia in the Friuli region of Northeast Italy. The soil, composed of rich clay and stones, and the climate, open to cool Eastern winds, are ideal for vine raising. Two cellars are used for operations in steel tanks and elevation in wood. Environmental respect and the highest product quality are obtained using extreme care on all operations.

## Wine Making

The vines are pruned and harvested by hand in early August in the early morning to avoid excessive heat. High quality of grapes thanks to low production per vine and harvest at full ripeness. Temperature-controlled maceration and fermentation. No malolactic fermentation. Fermented must kept sur lie (on dregs) throughout the winter, with batonage. Bottled at winery using natural corks.

## **Tasting Notes**

The wine is the color of straw with a complex bouquet of fresh fragrances of citrus fruits, acacia flower, figs and hay. Mediumbodied, flavors of apple and bread crust combined with well-balanced acidity. Pair with fish, cheese and light meats (hold the spice).

#### **Press**

**♦** 

#### **Product Specifications**

Available in: 750mL w/Natural Cork

UPC: 8 75734 00322 7SCC: 1 08 75734 00322 4

Case (in.):