



FRIULANO DOC AQUILEIA 2022

AZIENDA AGRICOLA FOFFANI

Of a young, sociable and social character, with typical and territorial characteristics. She loves being in company and keeping company, she loves friends' meals, she loves aperitifs and happy hours. Made as tradition commands, classic yes but with a lot of panache.

Character: Young, sociable, with a markedly territorial nature.

Organoleptic examination:

- Color: straw yellow with light green reflections
- Nose: slightly fruity, typical hints of wild flowers, almond
- Palate: dry and full, moderate acidity, mineral with elegance

Alcohol Content: 12.5% vol.

Classification: DOC Friuli - SQNPI certification

Service temperature: 8/10°C, in winter even at cellar temperature.

Pairings: Raw ham. Young and semi-mature local cheeses, typical egg-based dishes. Potato soup, risotto with livers, liver pâté. Classic local aperitif.