



SAUVIGNON SUPERIORE DOC AQUILEIA 2023

AZIENDA AGRICOLA FOFFANI

Elegant, refined, classy: when he arrives the competition fades, because he simply has everything it takes to be unforgettable. Soft and enveloping, he caresses the sense of smell with his never excessive scents.

Character: Sophisticated, elegant, measured, of great finesse and with a lot of personality.

Organoleptic examination:

- Color: straw yellow with pale green reflections
- Nose: complex and layered, it begins with white flowers and then gradually deepens into hints of grapefruit, sage, pepper
- Palate: medium body, well structured, dry, perfectly balanced, harmonious

Alcohol Content: 12.5% vol.

Classification: DOC Friuli Aquileia / SQNPI certification

Service temperature: 10°C

Pairings: Mature cheeses (parmesan), Spicy first courses, truffles, ethnic cuisine. Seafood, shellfish, boiled fish.