



FOSSAMALA
VIGNETI DI FAMIGLIA

1485TM
wines



TRAMINER AROMATICO FROM DRIED GRAPES - SCLINS

Brand name	Fossa Mala
Type of wine	White Dried Wine
Prevailing vine	Traminer Aromatico
Area of origin	IGT VENEZIA GIULIA
Description	<p>The grapes are harvested in the second week of October and set to dry for about four weeks in a ventilated environment. The grapes are macerated in stainless steel for 48 hours, protected from the air. The pressing is very long and with very high pressures, the must obtained for 50% is fermented in steel and for the other 50% in French oak barrels of Allier.</p> <p>By the end of the year the optimal alcohol content is reached and the wine obtained remains on its lees until the first warm summer days. Here a decanting is carried out and the wine is put back on the same tanks and remains there for another 18 months, at the end of which the assembly is made and a weak clarification. Bottled at the beginning of winter, it refines another three months in bottle before marketing.</p>
Pairings	Combined with foie gras, blue cheeses or as a meditation wine.
Service temperature	It should be served in tulip glasses at a temperature of 12-14 ° C.
Name in the wine list	SCLINS – FOSSA MALA
Capacity of the bottle	0.375 cl
N° bottle per bottle/pallet	6/420
Box measures	29.5 x 22 x 15.5 cm
Single box weight	5.4 kg
N° box per layers/pallet	14/70
Pallet measures	80 x 120 x 92.5
Weight per pallet	405 kg
EAN Bottle	8059070630015
EAN Box	8059070630084