



**FOSSAMALA**  
VIGNETI DI FAMIGLIA

**1485**<sup>TM</sup>  
wines



## TRAMINER AROMATICO FROM DRIED GRAPES - SCLINS

<b>Brand name</b>	Fossa Mala
<b>Type of wine</b>	White Dried Wine
<b>Prevailing vine</b>	Traminer Aromatico
<b>Area of origin</b>	IGT VENEZIA GIULIA
<b>Description</b>	<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>
<b>Pairings</b>	Combined with foie gras, blue cheeses or as a meditation wine.
<b>Service temperature</b>	It should be served in tulip glasses at a temperature of 12-14 ° C.
<b>Name in the wine list</b>	SCLINS – FOSSA MALA
<b>Capacity of the bottle</b>	0.375 cl
<b>N° bottle per bottle/pallet</b>	6/420
<b>Box measures</b>	29.5 x 22 x 15.5 cm
<b>Single box weight</b>	5.4 kg
<b>N° box per layers/pallet</b>	14/70
<b>Pallet measures</b>	80 x 120 x 92.5
<b>Weight per pallet</b>	405 kg
<b>EAN Bottle</b>	8059070630015
<b>EAN Box</b>	8059070630084