



FOSSAMALA

VIGNETI DI FAMIGLIA



CABERNET SAUVIGNON DOC FRIULI GRAVE

The grapes, harvested in the first week of October, are left to ferment in stainless steel tanks for about two weeks, during which time *rémontage* and *delestage* operations are carried out to extract colour and tannins from the skins. Following this step, and having reached the optimal level of alcohol, the wine is separated from the skins and left to mature in steel tanks (70%) and barrels (30%), where it begins to clarify by natural settling. During this time, the wine reaches its microbiological equilibrium and our only concern is to carry out decanting to separate the deposits formed on the bottom of the tank. The Cabernet Sauvignon is blended and bottled in the late autumn following the harvest, with additional aging in the bottle for three months.

Full garnet red colour. Intense bouquet, typical, with hints of berry and balsamic notes.

In the mouth it corresponds with the notes experienced by the nose, expressing a correct structure, elegance and softness.

TYPE OF SOIL

Clayey loamy soil. The vineyard presents 7800 vines per hectare.

DATA SHEET

Organoleptic description:

Deep ruby red color. Intense, vinous bouquet
Garnet red color. Intense aroma, typical with hints of berries and balsamic notes. In the mouth it has correspondence with the notes perceived on the nose, expressing a correct structure, elegance and softness..

Pairings:

Ideal with grilled meat, game and mature cheeses.

Service Temperature:

Serve in large glasses at 18 – 20 °C

Name in the wine list:

Cabernet Sauvignon - Fossa Mala

Description in the wine list:

Fruity, Structured, Elegant.

Some Awards earned over the years

VINTAGE	GUIDE/COMPETITION	PRIZE
2015	JAMESSUCKLING.COM	91 PUNTI
2014	JAMESSUCKLING.COM	92 PUNTI
2014	ANNUARIO DEI MIGLIORI VINI ITALIANI Luca Maroni	90 PUNTI
2013	JAMESSUCKLING.COM	92 PUNTI
2010	ANNUARIO DEI MIGLIORI VINI ITALIANI Luca Maroni	88 PUNTI

Item Number

CS16DFG001FM400

Vine

100% Cabernet Sauvignon

Wine Type

Still Red Wine

Area of origin

DOC Friuli Grave - Friuli V.Giulia

Breeding System

Guyot

Alcohol Content

13,5% Vol

Capacity of the bottle

75 cl

N° Bottles per box

6

Box Measures

17 x 25 x 31 cm

Single Box Weight

7,40 kg

N° Boxes per pallet

105

N° Boxes per layer

21

Pallet Measures

80 x 120 x 170 cm

N° Bottles per pallet

630

Pallet Weight

800 kg

EAN Bottle

8059070630145

EAN Box

8059070630077