



**FOSSAMALA**

VIGNETI DI FAMIGLIA

**REFOSSA**



## SAUVIGNON DOC FRIULI GRAVE

The vineyard uses two clones, the classic R3 that provides very fragrant wines, and 297 from which highly-structured wines are obtained. The grapes from the aromatic clone are macerated overnight at 6 °C while the others are vinified immediately. The must obtained is decanted cold to obtain a very clean juice, blended and then fermented in a stainless steel tank at controlled temperature (max. 16 °C) for about 14 days, after which it is decanted twice to separate the wine from the coarser lees, leaving it in contact with the finer ones. The cold winter helps stabilize the wine and clarify it in a natural fashion, giving a Sauvignon that, after being slightly clarified and filtered, is then bottled. Straw yellow with greenish hues, the bouquet is aromatic with hints of fruit such as white-fleshed peaches and wild flowers.

The taste recalls all the sensations on the nose.

### **TYPE OF SOIL**

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

# DATA SHEET

## Organoleptic description:

Straw yellow with greenish hues, the bouquet is aromatic with hints of fruit such as white-fleshed peaches and wild flowers. The taste recalls all the sensations on the nose.

## Pairings:

The wine goes well with fish or shellfish, either raw, steamed or fried and is excellent as an aperitif.

## Service Temperature:

Serve at 10 - 12 °C in tulip glasses.

## Name in the wine list:

Refossa Sauvignon Doc Friuli Grave - Fossa Mala.

## Description in the wine list:

Aromatic, Fresh, Fruity.

## Some Awards earned over the years:

VINTAGE	GUIDE/COMPETITION	PRIZE
2017	I VINI DI VERONELLI	87 PUNTI
2017	JAMESSUCKLING.COM	91 PUNTI
2017	THE GLOBAL SAUVIGNON BLANC MASTER	MEDAGLIA D'ARGENTO
2017	SAUVIGNON PRINCIPE DEL FRIULI	2° CLASSIFICATO
2017	GILBERT & GAILLARD – GUIDA VINI	MEDAGLIA D'ORO
2016	MUNDUS VINI	MEDAGLIA D'ARGENTO
2016	ANNUARIO DEI MIGLIORI VINI ITALIANI Luca Maroni	93 PUNTI
2015	GUIDA VITAE Associazione Italiana Sommelier	3 TRALCI

## Item Number

**SA17DFG000FM400**

## Vine

**100% Sauvignon**

## Wine Type

**Vino Bianco Fermo**

## Area of origin

**DOC Friuli Grave**

## Breeding System

**Guyot**

## Alcohol Content

**13% 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

**8059070630213**

## EAN Box

**8059070630046**