



FOSSAMALA

VIGNETI DI FAMIGLIA



CHARDONNAY DOC FRIULI GRAVE

The grapes, harvested in the first ten days of September, come from a single clone called Ersa, which provides the wines with good flavour and structure. 50% of the wine is vinified immediately, while the remaining 50% is macerated overnight (skins and juice) at 6 °C. The must obtained, decanted cold and clean, is blended and sent to ferment in temperature-controlled stainless steel tanks (80%) and in oak barrels (20%), where in two weeks the wine reaches its full alcohol content.

Subsequent decanting removes the heavier lees, allowing a long ageing to take place on the finest lees. In mid-spring, mild clarification is performed before blending the two wines, followed by bottling.

Straw yellow with greenish highlights. At the nose one can detect elder flowers, golden apples and the crust of fresh bread. In the mouth the sensations experienced in the nose are confirmed, with good balance between acidity, softness and structure.

TYPE OF SOIL

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

DATA SHEET

Organoleptic description:

Straw yellow with greenish reflections. Elder flowers, golden apples and fresh bread crust can be noticed on the nose. In the mouth the sensations felt on the nose are confirmed with a good balance between acidity, softness and structure.

Pairings:

Ideal with fish entrées, white meats and cold cuts.

Service Temperature:

Serve at 10 - 12 °C in tulip glasses.

Name in the wine list:

Chardonnay – Fossa Mala.

Description in the wine list:

Floral, Fruity, Balanced.

Some Awards earned over the years

VINTAGE	GUIDE/COMPETITION	PRIZE
2017	I VINI DI VERONELLI	87 PUNTI
2017	JAMESSUCKILNG.COM	91 PUNTI
2017	GILBERET & GAILLARD – GUIDA VINI	MEDAGLIA D'ORO
2016	CHARDONNAY DU MONDE	MEDAGLIA D'ARGENTO
2016	ANNUARIO DEI MIGLIORI VINI ITALIANI Luca Maroni	93 PUNTI
2014	I VINI D'ITALIA – L'ESPRESSO	3 BOTTIGLIE; 16/20 PUNTI
2014	VINI D'ITALIA – GAMBERO ROSSO	2 CALICI

Item Number

CHI7DFG000FM400

Vine

100% Chardonnay

Wine Type

Still White Wine

Area of origin

DOC Friuli Grave - Friuli V.Giulia

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

8059070630121

EAN Box

8059070630022