



FOSSAMALA

VIGNETI DI FAMIGLIA



PINOT GRIGIO DOC FRIULI GRAVE

The vineyard employs the R6 clone that yields wines with good structure and aroma.

The grapes are harvested in early September in the cooler hours of the day and then vinified immediately. The must obtained is decanted cold to get a very clean juice that is fermented in temperature-controlled stainless steel tanks (70%) and in oak barrels (30%).

When fermentation is complete, the juice is decanted twice to separate the coarser lees, allowing long aging 'sur lie'. The cold winter helps stabilize the wine, clarifying it in a natural fashion and giving a Pinot Grigio, blended and lightly clarified, that is bottled in mid-spring.

TYPE OF SOIL

Clayey loamy soil.

The vineyard presents 7800 vines per hectare.

DATA SHEET

Organoleptic description:

Straw yellow with coppery highlights, the bouquet is of mature fruit. The flavour denotes good structure and freshness.

Pairings:

Ideal with fish (both raw and cooked), first courses and white meats.

Service Temperature:

Serve at 10 – 12 °C in tulip glasses.

Name in the wine list:

Pinot Grigio Doc Friuli Grave - Fossa Mala .

Description in the wine list:

Fruity, Fresh, Structured.

Some Awards earned over the years

VINTAGE	GUIDE/COMPETITION	PRIZE
2017	JAMESSUCKLING.COM	90 PUNTI
2017	GILBERT & GAILLARD – GUIDA VINI	MEDAGLIA D'ORO
2016	DECANTER WORLD WINE AWARD	MEDAGLIA DI BRONZO
2016	PINOT GRIGIO MASTERS – THE DRINKS BUSINESS	MEDAGLIA D'ARGENTO
2016	MERANO WINE FESTIVAL	THE WINEHUNTER AWARD
2016	ANNUARIO DEI MIGLIORI VINI ITALIANI Luca Maroni	90 PUNTI

Item Number

PGI7DFG111FM400

Vine

100% Pinot Grigio

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

8059070630114

EAN Box

8059070630428