

CANTINA PUIATTI



DENOMINATION

Friuli

CHARDONNAY

GRAPE VARIETIES

100% chardonnay

PRODUCTION ZONE

Romans d'Isonzo, locality Zuccole

SOIL

Alluvial soil with an underlying gravelly layer covered by reddish clay rich in ferrous oxide

TRAINING SYSTEM

Bilateral Guyot

DENSITY OF PLANTING

4800 vines per hectare

YIELD

95 quintals per hectare

AVERAGE AGE OF VINES

18 years

AGEING

In stainless steel tanks for four months

ALCOHOL

12,5%

TOTAL ACIDITY

5,3 g/l

PH

3,46

FOOD MATCH SUGGESTIONS

Its elegance makes it suitable for different pairings. Excellent as an aperitif, or with starters, fish and white meat.

Lovely concentrated color, citrusy and fruity nose with floral notes. The palate is generous, meaty, mouth-filling.



0,75 liter

CANTINA PUIATTI
LOCALITÀ ZUCCOLE 4
34076 ROMANS D'ISONZO
PUIATTI.COM