

CANTINA PUIATTI



DENOMINATION

Friuli

FRIULANO

GRAPE VARIETIES

100% friulano

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

Double-arched Guyot

DENSITY OF PLANTING

4600 vines per hectare

YIELD

80 quintals per hectare

AVERAGE AGE OF VINES

18 years

AGEING

In stainless steel tanks for four months

ALCOHOL

12,5%

TOTAL ACIDITY

5,4 g/l

PH

3,4

FOOD MATCH SUGGESTIONS

It is a classic aperitif wine.

Ideal with fish and white meat.

The typical regional cultivar in its most classic version. Floral nose with notes of apples, pears, light spices, palate is vital and vibrant with a savory finish.



0,75 liter

CANTINA PUIATTI
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