

CANTINA PUIATTI



DENOMINATION

Friuli

PINOT GRIGIO

GRAPE VARIETIES

100% pinot grigio

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

4600 vines per hectare

YIELD

100 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

Ideal with seafood salads and fish pasta, risotto and white meat.

Handsome luminous, intense color, complex nose with notes of white peach, pear, stone. The palate is articulated, rhythmic, with a long finish.



0,75 liter

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