

# CANTINA PUIATTI



## DENOMINATION

Prosecco

## PROSECCO BRUT ROSÉ

## GRAPE VARIETIES

90% glera, 10% pinot noir

## PRODUCTION AREA

Treviso

## SOIL

Alluvial soil

## TRAINING SYSTEM

Sylvoz

## DENSITY OF PLANTING

3500 vines per hectare

## YIELD

135 quintals per hectare

## AVERAGE AGE OF VINES

10 years

## AGEING

In stainless steel tanks for four months

## ALCOHOL

11,5%

## TOTAL ACIDITY

5,63 g/l

## PH

3,19

Pleasant sensations of pear and white peach on the nose, combined with wild strawberries. It is crisp and fresh in the mouth with a sapid finish.



0,75 lt

**CANTINA PUIATTI**  
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**34076 ROMANS D'ISONZO**  
**PUIATTI.COM**