

# CANTINA PUIATTI



## DESIGNATION

Vino Spumante di Qualità Metodo Classico

## RIBOLLA GIALLA METODO CLASSICO

### GRAPE VARIETIES

100% ribolla gialla

### PRODUCTION ZONE

Romans d'Isonzo, locality Zuccole

### SOIL

Alluvial soils made up of an underlying layer of gravel covered in iron-rich red clay

### TRAINING SYSTEM

Bilateral Guyot

### DENSITY OF PLANTING

4700 vines per hectare

### YIELD

105 quintals per hectare

### AVERAGE AGE OF VINES

12 - 15 years

### BLEND

70% vintage wine and 30% Riserva wine

### AGEING

In stainless steel tanks

### AGEING ON THE LEES

From 20 to 24 months

### DEGORGEMENT

Between March and April

### ALCOHOL CONTENT

12,5%

### DOSAGE

3 g/l

### FOOD MATCH SUGGESTIONS

It is great as an aperitif as well as throughout a fish-based meal. Ideal with shellfish and seafood.

A persistent perlage and intriguing nose, with notes of broom, pears, Golden delicious apples and herbs. The palate is biting, crisp and fresh, with a lingering finish.

 0,75 L - 1,5 L

**CANTINA PUIATTI  
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