

CANTINA PUIATTI



DENOMINATION

Venezia Giulia

RIBOLLA GIALLA

GRAPE VARIETIES

100% ribolla gialla

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 Guyot

DENSITY OF PLANTING

5000 vines per hectare

YIELD

105 quintals per hectare

AVERAGE AGE OF VINES

12 years

AGEING

In stainless steel tanks for four months

ALCOHOL

12,5%

TOTAL ACIDITY

6 g/l

PH

3,4

FOOD MATCH SUGGESTIONS

Ideal with cold starters, soups, puréed soups, vegetable pasta and rice dishes, and fish.

Brilliant straw-yellow color, typical nose of golden apple, gooseberry, aromatic herbs. Fresh, light palate, appealingly drinkable.



0,75 liter

CANTINA PUIATTI
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