

CANTINA PUIATTI



DESIGNATION

Vino Spumante di Qualità Metodo Classico

ROSÉ DE NOIRS METODO CLASSICO

GRAPE VARIETIES

100% pinot noir

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

4800 vines per hectare

YIELD

90 - 100 quintals per hectare

AVERAGE AGE OF VINES

12 - 15 years

BLEND

60% vintage wine and 40% Riserva wine

AGEING

In stainless steel tanks

AGEING ON THE LEES

From 30 to 36 months

DEGORGEMENT

Between March and April

ALCOHOL CONTENT

12,5%

DOSAGE

4 g/l

FOOD MATCH SUGGESTIONS

Ideal as an aperitif. Ideal throughout a meal, excellent with cured meats and sausage. The perfect pairing for fish dishes.

With a lovely rose-petal pink colour, the nose offers up delicate floral and spicy notes with hints of small red fruits, while the palate comes through silky and balanced with a caressing finish.



**CANTINA PUIATTI
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