

CANTINA PUIATTI



DENOMINATION

Friuli

SAUVIGNON BLANC

GRAPE VARIETIES

100% sauvignon blanc

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

4700 vines per hectare

YIELD

75 quintals per hectare

AVERAGE AGE OF VINES

14 years

AGEING

In stainless steel tanks for four months

ALCOHOL

12,5%

TOTAL ACIDITY

5,7 g/l

PH

3,3

FOOD MATCH SUGGESTIONS

Ideal with starters, fish pasta and rice dishes, seafood and shellfish. Perfect with sushi and Asian cuisine.

Brilliant color, fresh nose of tomato leaf, sage, peach and apricot. Coherent palate, persistent, with mouth-filling finish.



0,75 liter

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