

CANTINA PUIATTI



DENOMINATION

Friuli

TRAMINER AROMATICO

GRAPE VARIETIES

100% aromatic traminer

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-arched Guyot

DENSITY OF PLANTING

4600 vines per hectare

YIELD

95 quintals per hectare

AVERAGE AGE OF VINES

15 years

AGEING

In stainless steel tanks for four months

ALCOHOL

12,5%

TOTAL ACIDITY

5,4 g/l

PH

3,45

FOOD MATCH SUGGESTIONS

Makes an excellent aperitif.
Ideal with fish dishes, shellfish and seafood.

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**