


PUIATTI

ARCHÈTIPI RIBOLLA GIALLA

Venezia Giulia IGP

DESIGNATION: Venezia Giulia PGI.

VARIETY: 100% Ribolla Gialla.

AREA: The area close to the river Isonzo, where Puiatti's Ribolla Gialla vineyards are located, is a plateau softly sloping away from the hills towards the Adriatic sea.

ALTITUDE: 30 m above sea level.

SOIL: Mainly gravel, covered or mixed with a 30-70 cm thick layer of red clay.

CLIMATE: Mild, well-ventilated with a good temperature range.

TRAINING SYSTEM: Double Guyot.

PLANTING DENSITY: 5,000.

YIELD: 2 Kg per plant.

HARVEST: Strictly by hand at the end of September.

WINEMAKING: This wine is made with an innovative technique called INFUSION, a process where a quantity of carefully and individually hand-destemmed berries (max. 15%) is added to Ribolla wine from the previous year. In the absence of oxidation (typical of maceration processes), the alcohol in the wine extracts the aromatic components contained in the skins of this unique grape variety.

AGEING: In steel containers for 6 months and a further 6 months in bottle.

ALCOHOL: 12.5% vol.

TOTAL ACIDITY: 5.8 g/l.

TASTING NOTES: The infusion period lasts from two to eight weeks, depending on the aromatic fraction required. During the first few days of infusion the floral components of acacia and elderflower are extracted. Then come the honey notes and ripe fruit, especially Golden Delicious apples and cooked pears. Further infusion gives very pleasant hints of gooseberry.

SERVING SUGGESTIONS: It goes well with cold starters, soups, velvety creams, vegetable pasta and rice dishes and fish dishes.

SERVING TEMPERATURE: 12°C.

