

CANTINA PUIATTI



DESIGNATION

Vino Spumante di Qualità Metodo Classico

BLANC DE BLANCS METODO CLASSICO

GRAPE VARIETIES

100% chardonnay

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

4700 vines per hectare

YIELD

90 quintals per hectare

AVERAGE AGE OF VINES

12 - 15 years

BLEND

70% vintage wine and 30% Riserva wine

AGEING

In stainless steel tanks

AGEING ON THE LEES

From 24 to 30 months

DEGORGEMENT

Between March and April

ALCOHOL CONTENT

12,5%


DOSAGE

4,5 g/l

FOOD MATCH SUGGESTIONS

It is great as an aperitif as well as throughout a fish-based meal.

A charming bead and delicate nose, with notes of white-fleshed fruit, flowers (jasmine, orange blossom) and a supple, caressing palate with an invigorating finish.

 0,75 L - 1,5 L

**CANTINA PUIATTI
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