

# CANTINA PUIATTI



## DENOMINATION

Friuli

## CHARDONNAY

### GRAPE VARIETIES

100% chardonnay

### 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

Bilateral Guyot

### DENSITY OF PLANTING

4800 vines per hectare

### YIELD

95 quintals per hectare

### AVERAGE AGE OF VINES

18 years

### AGEING

In stainless steel tanks for four months

### ALCOHOL

12,5%

### TOTAL ACIDITY

6 g/l

### PH

3,46

Lovely concentrated color, citrusy and fruity nose with floral notes. The palate is generous, meaty, mouth-filling.



0,75 liter

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