

# CANTINA PUIATTI



## DENOMINATION

Friuli

## CHARDONNAY

### GRAPE VARIETIES

100% chardonnay

### PRODUCTION AREA

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

### AVERAGE AGE OF VINES

18 years

### AGEING

In stainless steel tanks for four months

### ALCOHOL

12.5%

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**