

CANTINA PUIATTI



DENOMINATION

Friuli

FRIULANO

GRAPE VARIETIES

100% friulano

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

80 quintals per hectare

AVERAGE AGE OF VINES

18 years

AGEING

In stainless steel tanks for four months

ALCOHOL

12,5%

TOTAL ACIDITY

5,6 g/l

PH

3,38

The typical regional cultivar in its most classic version. Floral nose with notes of apples, pears, light spices, palate is vital and vibrant with a savory finish.



0,75 liter

CANTINA PUIATTI
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