

CANTINA PUIATTI



DENOMINATION

Friuli

FRIULANO

GRAPE VARIETIES

100% friulano

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

Double-arched Guyot

AVERAGE AGE OF VINES

18 years

AGEING

In stainless steel tanks for four months

ALCOHOL

12.5%

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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