

# CANTINA PUIATTI

**DENOMINATION**

Friuli

**TRAMINER****GRAPE VARIETIES**

100% aromatic traminer

**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**

95 quintals per hectare

**AVERAGE AGE OF VINES**

15 years

**AGEING**

In stainless steel tanks for four months

**ALCOHOL**

13,5%

**TOTAL ACIDITY**

5,4 g/l

**PH**

3,35

Brilliant color, typically aromatic nose with notes of peach, candied pear, roses. The palate is taut, tangy, perfectly dry.



0,75 liter

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