

Friulano 2023

BACKGROUND

Cantina Puiatti's approach to producing wines in northern Italy's Friuli region is defined by what they do not do: no oak, no over-ripening, no maceration, no inoculation, and no oxidation. This simple approach in limiting intervention results in extraordinarily complex wines, which showcase variety, typicity and purity. Cantina Puiatti was originally founded in 1967 by Vittorio Puiatti in the northeastern corner of Italy's Friuli region. Vittorio was a pioneer of modern winemaking methods and sought to highlight Friuli's indigenous and international grape varieties by emphasizing their purity. As Vittorio Puiatti stated "nature loves simplicity, as simplicity is the form of greatness."

TERROIR & VINTAGE NOTES

Bordered by Slovenia, Austria, and the Adriatic sea, the Friuli wine region benefits from both maritime and continental climates. The cool, dry Bora wind coming down from the Balkans alternates with breezes blowing in from the Adriatic. The region also experiences easterly winds blowing up from the Mediterranean. This causes a unique microclimate, beneficial to the production of white wines, particularly aromatic varieties. Plentiful sunshine and wide temperature variation assists in the slow maturing of the vines, yielding firm, well-balanced grapes full of flavor and aroma. The Puiatti estate is located in two of Friuli's most important wine producing areas: 25 acres in Collio and 124 acres in Isonzo. Grapes are grown in alluvial marl and sandstone soils with an underlying gravelly layer covered by reddish clay rich in ferrous oxide. Vines are cultivated using the double-guyot training method with a density of 4,600 vines/ha. Average age of vines is 18 years. Production zone: Romans D'Isonzo, locality Zuccole.

WINEMAKING & AGING

Grapes are harvested by hand in the second week of September. Fermentation takes place off skins in stainless steel at a temperature of 70°F. Malolactic fermentation is not carried out. The wine is aged in stainless steel tanks for four months.

TASTING NOTES

A floral nose of apples, pears, and delicate spices. The palate is vibrant with a savory finish.



750ML



CANTINA PUIATTI

ORIGIN

Friuli DOP, Friuli, Italy

GRAPE VARIETIES

100% Friulano

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, TA: 5.5, Ph: 3.45, Closure:
Screw Cap

WINEMAKER

Pietro Riccobono

