

## Friulano 2024

### BACKGROUND

Founded in 1967, Cantina Puiatti's approach to winemaking 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, limited-interventionist approach results in extraordinarily complex wines, which showcase variety, typicity, and purity. It's a standard that reflects founder Vittorio Puiatti's famous motto, "nature loves simplicity, as simplicity is the form of greatness" (which ultimately became the estate's ethos). Today, Cantina Puiatti's distinctive style delivers the purest expression of the great whites of Friuli — like this stunning Friulano.

### 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.

### WINEMAKING & AGING

Grown in alluvial marl and sandstone soils with an underlying gravelly layer covered by reddish clay rich in ferrous oxide. In Collio del Friuli, the climate is very mild and well ventilated, with favorable diurnal variation. 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. The wine is aged in stainless steel tanks for four months.

### TASTING NOTES

Look for a floral nose with notes of apples, pears, and delicate spices, which introduce a vibrant, savory palate. The wine is unoaked to allow its fresh, clean style shine through in the glass. A great match with fresh seafood dishes or grilled white meats.



## CANTINA PUIATTI

### ORIGIN

Friuli DOC, Friuli, Italy

### GRAPE VARIETIES

100% Friulano

### SIZES

750ml

### TECHNICAL DETAILS

ABV: 12%, Closure: Screw Cap

### WINEMAKER

Pietro Riccobono



750ML

750ML

750ML

750ML

