

Pinot Grigio 2025

BACKGROUND

When Cantina Puiatti was founded in 1967 in northeastern Italy's Friuli region, there was only one goal: celebrate the purity and character of the region's finest grapes. The winery's philosophy — 'Nature loves simplicity, as simplicity is the form of greatness' — is etched into every decision in the vineyard and cellar. Today, Cantina Puiatti's 50-hectare vineyards in the Isonzo DOC and Collio sit at the crossroads of Slovenia, Austria, and the Adriatic Sea. The cool, dry Bora wind sweeping down from the Balkans alternates with warm Adriatic breezes, creating a diurnal temperature shift that preserves natural acidity. The alluvial soils — gravelly sub-layers covered in iron-rich reddish clay — add striking mineral complexity. The Puiatti approach is defined by what they do NOT do: no oak, no over-ripening, no maceration, no inoculation, and no oxidation. Vines are hand-harvested in the second week of September. This minimal intervention produces wines of extraordinary purity, varietal honesty, and longevity. Cantina Puiatti Pinot Grigio is a luminous expression of the Isonzo DOC — hand-harvested, unoaked, and fermented in stainless steel to deliver pure aromas of white peach, pear, and stone fruit, with a long, articulate, mineral finish.

TERROIR & VINTAGE NOTES

The Cantina Puiatti Pinot Grigio is sourced from the estate's 50 hectares in the Isonzo DOC, Friuli. Bordered by Slovenia, Austria, and the Adriatic Sea, the vineyards benefit from both the cool Bora wind from the Balkans and warm Adriatic breezes. This diurnal temperature shift preserves natural acidity. Alluvial soils with a gravelly sub-layer covered by reddish, iron-rich clay add mineral complexity.

WINEMAKING & AGING

Grapes are hand-harvested in the second week of September. Fermentation takes place off the skins in temperature-controlled stainless steel at 70°F, preserving Pinot Grigio's delicate aromatics. Malolactic fermentation is not carried out. No oak is used at any stage. The wine is aged in stainless steel tanks for four months before bottling.

TASTING NOTES

Luminous pale lemon color. Complex nose of white peach, pear, and stone fruit. Articulate and rhythmic on the palate with a long, elegant, mineral finish.



CANTINA PUIATTI

ORIGIN

Friuli DOC, Friuli, Italy

GRAPE VARIETIES

100% Pinot Grigio

SIZES

750ml

TECHNICAL DETAILS

ABV: 12%, Closure: Screw Cap

WINEMAKER

Pietro Riccobono

