

## Ribolla Gialla 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. Ribolla Gialla is one of Friuli's most ancient and beloved indigenous varieties — cultivated here for centuries. Cantina Puiatti's expression is brilliant and pure: golden apple, gooseberry, and aromatic herbs on the nose, with a fresh, light palate that is as charming as it is food-friendly.

### TERROIR & VINTAGE NOTES

Cantina Puiatti Ribolla Gialla is sourced from vineyards in Venezia Giulia, Friuli. The region sits at the crossroads of the Balkans and the Adriatic, benefiting from both the cool Bora wind and warm maritime breezes. This diurnal temperature shift preserves natural acidity. Alluvial soils with iron-rich reddish clay over a gravelly sub-layer 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 Ribolla Gialla's delicate aromatics and natural freshness. Malolactic fermentation is not carried out. No oak is used. The wine is aged in stainless steel tanks for four months before bottling.

### TASTING NOTES

Brilliant straw-yellow color. Aromas of golden apple, gooseberry, and aromatic herbs. Fresh, light, and appealingly drinkable on the palate with a bright finish.



## CANTINA PUIATTI

### ORIGIN

Venezia Giulia IGT, Venezia Giulia, Italy

### GRAPE VARIETIES

100% Ribolla Gialla

### SIZES

750ml

### TECHNICAL DETAILS

ABV: 12%, Closure: Screw Cap

### WINEMAKER

Pietro Riccobono



750ML

750ML

