

Sauvignon Blanc 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 part of Angelini Wines & Estates, 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 Sauvignon Blanc is a vivid expression of Friuli's ability to produce whites of extraordinary purity — fresh citrus, sage, peach, and apricot, with a harmonious, mouth-filling palate. It is precisely the kind of wine that makes Friuli one of Italy's great white wine regions.

TERROIR & VINTAGE NOTES

The Cantina Puiatti Sauvignon Blanc is sourced from vineyards in the Isonzo DOC and Collio, Friuli where alluvial soils with iron-rich clay add minerality. The region's position between Slovenia, Austria, and the Adriatic delivers both cool Bora winds from the Balkans and warm maritime breezes, creating diurnal variation essential for fresh, aromatic Sauvignon Blanc.

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 Sauvignon Blanc's vibrant aromatics. 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 pale lemon color. Fresh nose of citrus, sage, peach, and apricot. Harmonious and persistent on the palate with a round, mouth-filling finish.



CANTINA PUIATTI

ORIGIN

Friuli DOC, Friuli, Italy

GRAPE VARIETIES

100% Sauvignon Blanc

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, Closure: Screw Cap

WINEMAKER

Pietro Riccobono



750ML

750ML

750ML

