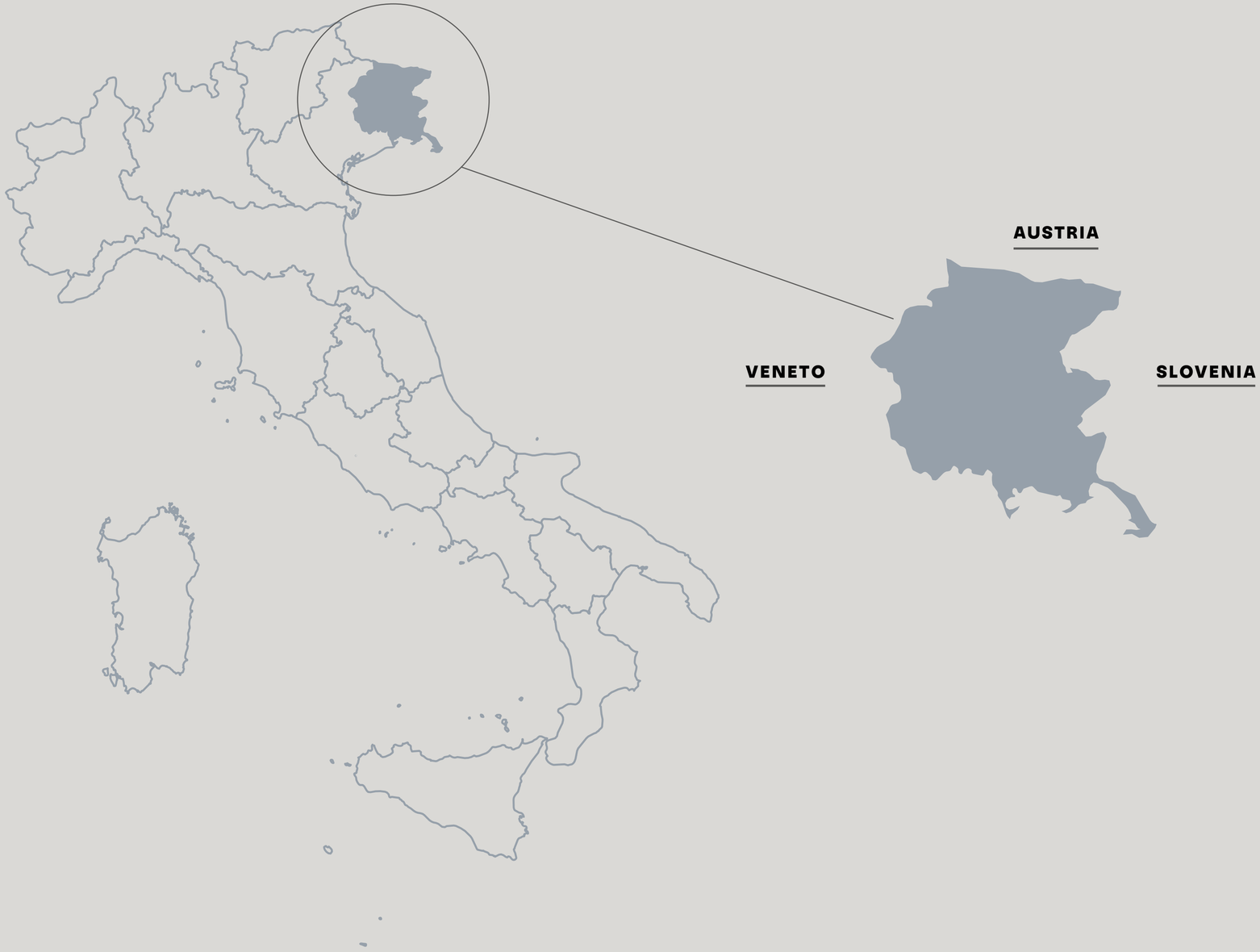
CANTINA PUIATTI

FRIULI-VENEZIA GIULIA



Friuli-Venezia Giulia is located in the northeastern corner of Italy, bordering Slovenia and Austria.

Recognized for its white wines, Friuli is an extraordinary region for aromatic varieties such as Sauvignon Blanc, Ribolla Gialla and Friulano (formerly Tocai).

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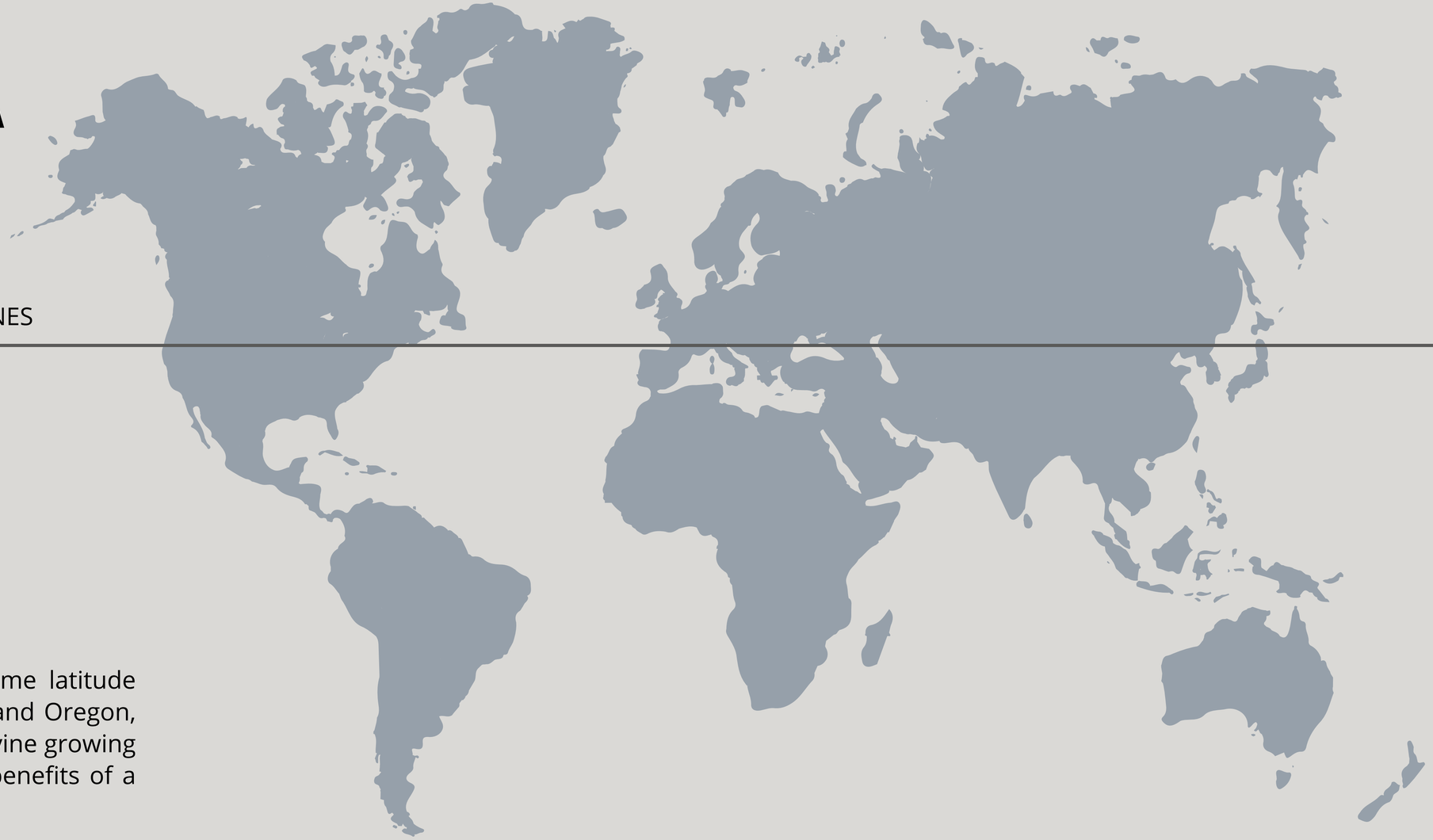
ISONZO AREA



46° THE LATITUDE OF GREAT WINES

THE 46° CROSSING THE WORLD

The Friuli region lies on the same latitude as southern Burgundy, Cognac and Oregon, within an extremely prestigious vine growing area, enhanced by the further benefits of a Mediterranean microclimate.

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ISONZO AREA

A MILD GARDEN CARESSED BY THE WINE

The Friuli wine region is like an open window with maritime and continental winds and breezes blowing through.

The cool, dry Bora wind coming down from the Balkans alternates with breezes blowing in from the Adriatic.
There's a continuous climatic modulation with predominantly fresh easterly winds tempered with the influence of the sea.

This creates a unique microclimate which favors northern viticulture with hints of the Mediterranean. Plentiful sunshine and tangible temperature variations of the Friuli region assist the slow maturing of the vines, which yields firm, well-balanced grapes with full flavor and aroma.

This also allows for favorable diurnal temperature differences.

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ISONZO AREA

WINE STYLES ARE A REFLECTION OF THEIR SOILS

The stones and gravel of the river transmit a characteristic savory flavor to the grapes.

The richness of minerals bring a common trait of freshness and elegance, with purity of fruit.

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THE FRIULI OF CANTINA PUIATTI

Individual vine types express different personalities.

Since the beginning, Cantina Puiatti has protected these characteristics to enhance the purity and identity of their wines.

The secret to achieving elegance is to balance freshness and structure in the grapes.

Everything is the result of precision, planning and creativity.

VINEYARDS

42 hectares in the foothills of Isonzo between Gradisca and Romans d’Isonzo.

Viticulture with a rationale:

- Integrated Crop Protection
- Organic studies in collaboration with the University of Udine
- Mating disruption
- Irrigation / water stress controlling
- Proximity of the vineyards to the winery
- Vinification of single varieties from single vineyards
- Non-invasive technology

Cantina Puiatti’s production **philosophy** can be summed up in the slogan:

NO OAK-AGED WINES

which has become famous over time and bears witness to the research the winery carries out to naturally enhance Friuli’s great whites.

This gave the Cantina Puiatti brand a clear and recognisable identity right from the start.

This authenticity is expressed in **tanginess**, **freshness** and **elegance**.

TERROIR

SINGLE VARIETIES

Understanding of the territory and climate to achieve the best expression of the individual varieties.

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Sustainable management of the vineyard (e.g. no insecticides).

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AUTHENTICITY

Wines which express the identity of the Friuli region.

METHOD

The Cantina Puiatti method accepts no compromises.

NO USE OF WOOD	NO OVER-RIPENING	NO MACERATION	NO COMMERCIAL YEAST	NO MUST OXIDATION
Pure taste of the variety	Low alcohol	Fresh, clean character	Natural Wine	Fragrance & freshness

A33
HL100
A32
H

STYLE

Cantina Puiatti's focus on aromatics gives each wine a distinctive identity:

ELEGANCE

LOW ALCOHOL

LONGEVITY

FRAGRANCE

FINESSE

EASY TO ENJOY

NO RESIDUAL SUGAR

MINERALITY

CANTINA PUIATTI IS NOT CLASSIC,
NOR IT IS SHOWY
IT'S
DIRECT,
ICONIC,
STRIKINGLY
ESSENTIAL
CANTINA PUIATTI

WE
ARE CANTINA PUIATTI

WE
TRUST THE ESSENTIALS

WE
ARE INNOVATIVE

WE
BELIEVE IN METHOD

PINOT GRIGIO

Handsome luminous, intense color, complex nose with notes of white peach, pear, stone. The palate is articulated, rhythmic, with a long finish.

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SAUVIGNON BLANC

Brilliant color, fresh nose of tomato leaf, sage, peach and apricot. Coherent palate, persistent, with mouth-filling finish.

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RIBOLLA GIALLA

Brilliant straw-yellow color, typical nose of golden apple, gooseberry, aromatic herbs. Fresh, light palate, appealingly drinkable.

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CHARDONNAY

Lovely concentrated color, citrusy and fruity nose with floral notes.
The palate is generous, meaty, mouth-filling.

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FRIULIANO

The typical regional cultivar in its most classic version.
Floral nose with notes of apples, pears, light spices, palate is vital and vibrant with a savory finish.

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TRAMINER

Brilliant color, typically aromatic nose with notes of peach, candied pear, roses. The palate is taut, tangy, perfectly dry.

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PROSECCO
BRUT

The nose offers up pleasant sensations of pears and green apples, with lovely overtones
of white flowers adding complexity. The palate comes through dry and sapid with a fresh, fruity finish.

CANTINA PUIATTI

PROSECCO
BRUT ROSÉ

Pleasant sensations of pear and white peach on the nose, combined with wild strawberries.
It is crispand fresh in the mouth with a sapid finish.

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RIBOLLA GIALLA METODO CLASSICO

A persistent bead and intriguing nose, with notes of broom, pears, golden delicious apples and herbs.
The palate is biting, crisp and fresh, with a lingering finish.

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BLANC DE BLANCS METODO CLASSICO

A charming bead and delicate nose, with notes of white-fleshed fruit, flowers (jasmine, orange blossom) and a supple, caressing palate with an invigorating finish.

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ROSÉ DE NOIRS METODO CLASSICO

With a lovely rose-petal pink colour, the nose offers up delicate floral and spicy notes with hints of small red fruits, while the palate comes through silky and balanced with a caressing finish.

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