



PUIATTI

FRIULANO, FRIULI DOP 2017

BACKGROUND

Puiatti's approach to producing wines 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 approach in limiting intervention results in extraordinarily complex wines, which showcase variety, typicity and purity. As Vittorio Puiatti concludes, "nature loves simplicity, as simplicity is the form of greatness." (1967) Puiatti was founded in 1967 by Vittorio Puiatti in the northeastern corner of Italy's Friuli region. Vittorio was a pioneer of modern winemaking methods and sought to highlight Friuli's indigenous and international grape varieties by emphasizing their purity – no oak is ever used in production.

APPELLATION

Friuli DOP, Italy

VARIETAL COMPOSITION

100% Friulano (Tokai)

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 varietals. 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.

TASTING NOTES

On the nose, Friulano offers great balance and complexity with an aromatic tone. A classic aperitif with ham; it pairs well with seafood dishes and grilled white meat.

WINEMAKER

Andrea Lonardi

TECHNICAL DATA

Acidity
5.0

Alcohol
12.5%



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