



# CANTINA PUIATTI

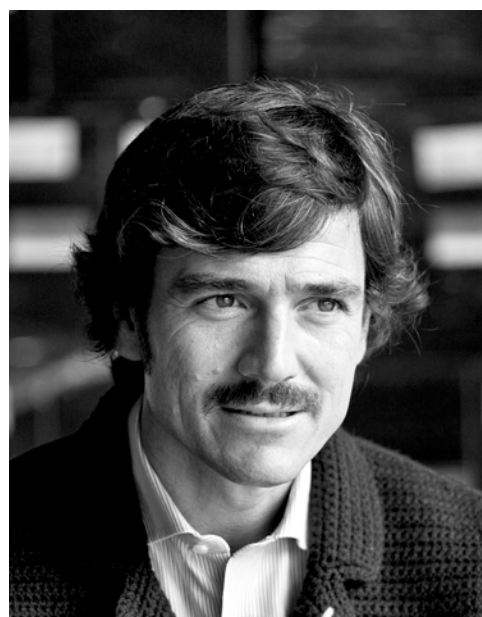
FRIULI-VENEZIA-GIULIA, ITALY



Cantina Puiatti was founded in 1967 by Vittorio Puiatti, a pioneer of modern winemaking methods who sought to highlight Friuli's indigenous and international grape varieties by emphasizing their purity. As Vittorio Puiatti concludes, "nature loves simplicity, as simplicity is the form of greatness." (1967)

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.

- The Friuli wine region benefits from both maritime and continental climates which causes a unique microclimate and diurnal variation
- The Puiatti estate is located in two of Friuli's most important wine producing areas: 25 acres in Collio and 124 acres in Isonzo
- Puiatti's focus on aromatics gives each wine a distinctive identity: Elegance • Low Alcohol • No Residual Sugar • Fragrance • Finesse • Easy to Enjoy • Longevity • Minerality



ANDREA LEONARDI  
OPERATIONS DIRECTOR

Ribolla Gialla, Venezia-Giulia  
Pinot Grigio, Friuli DOC  
Sauvignon Blanc, Friuli DOC



**CANTINA  
PUIATTI**



# CANTINA PUIATTI



## CANTINA PUIATTI

### RIBOLLA GIALLA, VENEZIA-GIULIA

*Venezia Giulia IGP, Italy*

- 100% Ribolla Gialla
- Puiatti is defined by what they do NOT do: No oak, no over-ripening, no maceration, no inoculation and no oxidation
- Grown in marl and sandstone soils in Collio del Friuli, the climate here is very mild and well ventilated with favorable diurnal variation
- Brilliant straw yellow color, typical nose of golden apple, gooseberry, aromatic herbs; Fresh, light palate
- Pairs well with appetizers, soups, and vegetable fish dishes in creamy sauces



2021  
WINE ENTHUSIAST  
4/23  
BEST BUY



## CANTINA PUIATTI

### PINOT GRIGIO, FRIULI DOC

*Friuli DOC, Italy*

- 100% Pinot Grigio
- Puiatti is defined by what they do NOT do: No oak, no over-ripening, no maceration, no inoculation and no oxidation
- Grapes are grown in alluvial soil with an underlying gravelly layer covered by reddish clay rich in ferrous oxide
- The climate is Mediterranean: breezy with good day-night temperature variations
- Handsome luminous, intense color, complex nose with notes of white peach, pear, stone; The palate is articulated and rhythmic, with a long finish



## CANTINA PUIATTI

### SAUVIGNON BLANC, FRIULI DOC

*Friuli DOC, Italy*

- 100% Sauvignon Blanc
- Puiatti is defined by what they do NOT do: No oak, no over-ripening, no maceration, no inoculation and no oxidation
- Friuli experiences easterly winds blowing up from the Mediterranean which causes a unique microclimate and diurnal variation
- Hints of herbs, cold climate fruits, apricot and white peach and a vibrant freshness
- Excellent with appetizers, seafood and crustaceans



2021  
WINE ENTHUSIAST  
11/22  
A BEST OF YEAR  
WINE 2022



TAUB FAMILY SELECTIONS



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections