



PUIATTI

LUS RIBOLLA GIALLA 2016

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.

VARIETAL COMPOSITION

100% Ribolla Gialla

WINEMAKING

Grown in marl and sandstone soils in Collio del Friuli, the climate here is very mild and well ventilated with favorable diurnal variation. Vines are cultivated using the double-guyot training method with a density of 5000 vines/ha.

TASTING NOTES

Pairs well with appetizers, soups, and vegetable and fish dishes in creamy sauces.

WINEMAKERS

Vittorio Puiatti

TECHNICAL DATA

Alcohol
12

Acidity
TA: 5.8

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