

CANTINA PUIATTI

SAUVIGNON BLANC, FRIULI DOP 2020

BACKGROUND

Cantina 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)

Cantina 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% Sauvignon Blanc

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 varieties. 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.

Grown in alluvial marl and sandstone soils with an underlying gravelly layer covered by reddish clay rich in ferrous oxide. In Collio del Friuli, the climate is very mild and well ventilated, with favorable diurnal variation. Vines are cultivated using the double-guyot training method with a density of 4700 vines/ha. Average age of vines is 14 years.

Production zone: Romans D'Isonzo, locality Zuccole.

WINEMAKING

Grapes are harvested by hand in the second week of September. Fermentation takes place off skins in stainless steel at a temperature of 70°F. Malolactic fermentation is not carried out.

AGEING

The wine is aged in stainless steel tanks for four months.

TASTING NOTES

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



WINEMAKER

Andrea Lonardi

TECHNICAL DATA

Total Acidity: 5.7 g/L
pH: 3.38

Alcohol
12.5%



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PUIATTI**

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SAUVIGNON BLANC

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