

Puiatti was founded in 1967 by Vittorio Puiatti, a pioneer of modern wine-making methods who sought to highlight Friuli's indigenous and international grape varieties by emphasizing their purity – no oak is ever used in production.

PHILOSOPHY:

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).

STYLE:

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

- Elegance
- No Residual Sugar
- Finesse
- Longevity
- Low Alcohol
- Fragrance
- Easy to Enjoy
- Minerality



RIBOLLA
GIALLA

RIBOLLA
GIALLA 2020



FRIULANO

FRIULANO
2020



SAUVIGNON
BLANC

SAUVIGNON
BLANC 2020



NEW LOOK

Starting with the 2020 vintage the new image of Cantina Puiatti's wines is the expression of a dry, solid, consistent, authentic identity in which the logo plays a starring role. To underline their international spirit, Puiatti wines are now in screw caps.

NEW PACKAGING FOR ALL 3 WINES WILL START SHIPPING IN JULY 2021

