

Giovanni Puiatti

Puiatti Pinot Grigio 2024



WHITE
STILL WINE



ITALY



FRIULI-VENEZIA
GIULIA



SUITABLE
FOR VEGANS

TASTING NOTE

This wine from Friuli, close to the Slovenian boarder, is an excellent region for quality Pinot Grigio. Striking and luminous, the wine has intense colour, complex armoas with notes of white peach, pear, wet stone. The palate is structured and with the same flavours coming through, a fresh, tangy acidity, and a persistent finish.

VITICULTURE

The vineyard comprises of alluvial soil with an underlying gravelly layer covered by reddish clay rich in ferrous oxide. Training system is Bilateral Guyot with a density planting of 4600 vines per hectare and a yield per hectare of 100 quintals/hect.

VINIFICATION

Fermentation takes place without skin contact at a temperature of 14-16°C, malolactic fermentation is not carried out. Ageing in steel for 4 months on the fine lees.

FOOD MATCHING

Ideal with seafood salads, fish dishes and risotto.

SIZE	75cl
VINTAGE	2024
ABV	12%
GRAPE VARIETIES	Pinot Grigio (100%)
CLOSURE	Screw cap
SKU CODE	J9876124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Friuli-Venezia Giulia
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	1.8g/l
SKU	J9876124