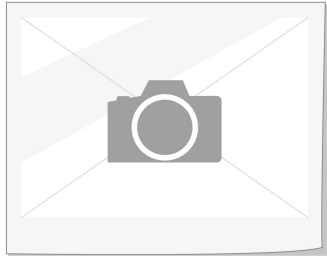


2024, Puiatti Sauvignon Blanc Friuli DOC



Country: Italy

Region: Friuli-Venezia Giulia

Grapes: Grape Sauvignon Blanc 100

Tasting Note:

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

Winemaking:

AGEING In stainless steel tanks for four months.

Food matching:

Ideal with starters, ☐ fish pasta and rice dishes, seafood and shell ☐ sh. Perfect with sushi and Asian cuisine.

Unique Selling Point:

We are Cantina Puiatti, we trust the Essentials, we are Innovative, we believe in Method.

Code M2916124	Practice Yes
Product STILL	Acidity 6.10 g/L
Style White, Aromatic and Dry	Residual Sugar 1.2 g/L
pH Level 3.16	Organic No
ABV 12.00 %	Biodynamic No
Closure Screw cap	Egg / Milk No
Bottle Size 75cl	



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