

"ARCHÈTIPI" RIBOLLA GIALLA

CANTINA PUIATTI

GRAPE VARIETIES 100% Ribolla Gialla



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 varietals. 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.

WINEMAKING

Grapes are harvested by hand during at the end of September. This wine is made with an innovative technique called INFUSION, a process where a quantity of carefully and individually hand-destemmed berries (max. 15%) is added to the Ribolla wine.

TASTING NOTES

On the nose, aromas of acacia and elderflower followed by notes of honey and ripe fruit, especially Golden Delicious apples and cooked pears. Excellent as an aperitif, with creamy risotto or pasta dishes or with seafood in light sauces.