



## PUNTA GIALLA

**Grapes:**  
white berry

**Name:**  
vino bianco

**Production area:**  
Western Friuli foothills area – Province of  
Pordenone – F.V.G. Region – Italy

**Soil:**  
medium-textured

**Training system:**  
double and simple Guyot; planting density  
4000 vines per hectare, number of buds: 12 to  
14 per vine

**Yield:**  
60 to 70 quintals per hectare

**Vineyard location:**  
Pinzano al Tagliamento

### ORGANOLEPTIC SHEET

**Colour:**  
yellow light gold

**Bouquet:**  
aromatic, characteristic of muscat, intense.

**Taste:**  
good smoothness, lingering freshness and  
acidity.

**Food matches:**  
dry pastries and soft cakes with walnuts and  
almonds

**Serving temperature:**  
6-8 degrees

