



PIERPAOLO
PECORARI

MERLOT

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

- Variety** — Merlot
- Vineyard location** — San Lorenzo Isontino, Mossa
- Soil type** — Gravelly limestone uplands (60 m asl)
- Average age** — 15 years
- Vine training system** — Guyot 5.600 plants/ha
- Yield** — 40 hl/ha
- Winemaking** — Maceration takes place in stainless steel tanks for 10 days with dèlestage at 26/28 °C. The wine ages on the yeast for 10 months. Bottling and further ageing in the bottle.
- Aging potential** — 4 - 6 years
- Serving temperature** — 15 °C
- Food pairing** — Meat dishes and mature cheeses
Suggested dishes:
Roast filled with figs and prosciutto. Reblochon cheese fondue. Rump steak wellington, with lard and mushrooms.



Via Tommaseo 56.
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