



PIERPAOLO  
PECORARI

## REFOSCO dal Peduncolo Rosso

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

- Variety** — Refosco dal peduncolo Rosso
- Vineyard location** — San Lorenzo Isontino, Mossa and Capriva del Friuli
- 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 20 days with *dèlestage* at 26/28 °C. The wine ages in 225-litre French oak barrels for 10 months. Bottling and further ageing in the bottle.
- Aging potential** — 4 - 7 years
- Serving temperature** — 16 °C
- Food pairing** — Roast meat and mature cheeses, speck, prosciutto, grilled meat.
- Suggested dishes:*  
*Piedmont hamburger served with smoked aioli sauce.*  
*Polenta roulade with sausage and mushrooms.*  
*Pork medallions with Roquefort cheese.*



Via Tommaseo 56.  
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