



PIERPAOLO
PECORARI

PINOT GRIGIO

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

- Variety** — Pinot Grigio
- Vineyard location** — San Lorenzo Isontino, Mossa, Moraro.
- Soil type** — Gravelly limestone uplands (60 m asl)
- Average age** — 20 years
- Vine training system** — Guyot 5.600 plants/ha
- Yield** — 50 hl/ha
- Winemaking** — Fermentation is carried out in stainless steel tanks (20 °C). The wine remains on the fine lees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.
- Aging potential** — 4 - 6 years
- Serving temperature** — 11 °C
- Food pairing** — Fish dishes, crustaceans and seafood, pasta dishes, white meat.
Suggested dishes:
Chardonnay-marinated chicken with potatoes and carrots. Crostini with rosemary and lentil pâté.
Redfish with thyme.



Via Tommaseo 56.
San Lorenzo Isontino IT 34070
+39 0481 808775
www.pierpaolopcorari.it