



PIERPAOLO  
PECORARI

## TRAMINER AROMATICO

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

- Variety** — Traminer Aromatico
- Vineyard location** — Corona
- Soil type** — Gravelly limestone uplands (60 m asl)
- Average age** — 30 years
- Vine training system** — Guyot 5.600 plants/ha
- Yield** — 30 hl/ha
- Winemaking** — Fermentation takes place in stainless steel tanks with indigenous yeasts (17/19 °C). The wine remains on the fine lees for 10 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.
- Ageing potential** — 6 - 8 years
- Serving temperature** — 11 °C
- Food pairing** — Foie Gras, grilled prawns, raw fish hors d'oeuvres.
- Suggested dishes:*  
*Mussels in creamy, white wine sauce. Smoked herring salad. Venere black rice with squid tentacles and brown prawns.*



Via Tommaseo 56.  
San Lorenzo Isontino IT 34070  
+39 0481 808775  
[www.pierpaolopecorari.it](http://www.pierpaolopecorari.it)