



PIERPAOLO
PECORARI

CABERNET SAUVIGNON

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

Variety — Cabernet Sauvignon

Yield — 40 hl/ha

Winemaking — Maceration takes place in stainless steel tanks for 10 days with *dèlestage* at 26/28 °C. It ages in stainless steel tanks for 10 months. Bottling and further ageing in the bottle.

Aging potential — 4 - 6 years

Serving temperature — 16 °C

Food pairing — Meat dishes, pasta dishes with game sauce

Suggested dishes:

Lasagne with rabbit ragout. Pork chops served with pumpkin and Taleggio cheese sauce. Trippa alla Parmigiana. Bruschetta with sausage and smoked peppers.



Via Tommaseo 56.
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