



PIERPAOLO  
PECORARI

## ADSUM

WHITE WINE

- Variety** — Sauvignon Blanc e Traminer Aromatico
- Vineyard location** — Località Kolaus - San Lorenzo Isontino
- Soil type** — Gravelly limestone uplands (60 m asl)
- Average age** — 40 years
- Vine training system** — Guyot 4.600 plants/ha
- Yield** — 10 hl/ha
- Winemaking** — The grapes are raisined in Ramandolo for a month. Fermentation takes place in oak barrels (17/19 °C). The wine remains on the fine lees for 10 months and undergoes weekly batonnage. Bottling and further ageing in the bottle for 7 months.
- Ageing potential** — 6 - 9 years
- Serving temperature** — 11 °C
- Food pairing** — Cookies, mature cheeses
- Suggested dishes:*  
*Risotto with Castelmagno cheese and hazelnuts*  
*Cous Cous with dried fruit and honey*  
*Paccheri pasta filled with stockfish and served on a cheese fondue*  
*Chocolate and hazelnut cookies with jam.*



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