



PIERPAOLO
PECORARI

MALVASIA

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

- Variety** — Malvasia Istriana
- Vineyard location** — Mossa
- Soil type** — Gravelly limestone uplands (60 m asl)
- Average age** — 50 years
- Vine training system** — Guyot 4.800 plants/ha
- Yield** — 40 hl/ha
- Winemaking** — Fermentation is carried out in stainless steel tanks (19 °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** — 12 °C
- Food pairing** — Oven baked fish dishes, seafood, white meats.
- Suggested dishes:*
Tuna fillet in a crust of walnuts and pistachio nuts. Turkey rolls, with pancetta, ricotta and potatoes. Rainbow trout with orange glaze.



Via Tommaseo 56.
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