



PIERPAOLO
PECORARI

OLIVERS - PINOT GRIGIO

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

- Variety** — Pinot Grigio
- Vineyard location** — San Lorenzo Isontino, Mossa
- Soil type** — Gravelly limestone uplands (60 m asl)
- Average age** — 15 years
- Vine training system** — Guyot 5.600 plants/ha
- Yield** — 40 hl/ha
- Winemaking** — Fermentation takes place in oak barrels with indigenous yeasts (17/19 °C). The wine remains on the fine lees for 9 months and undergoes weekly batonnage. Bottling and further ageing in the bottle for 7 months.
- Ageing potential** — 4 - 6 years
- Serving temperature** — 16 °C
- Food pairing** — Beef escalopes, salt baked fish, first course dishes.
- Suggested dishes:*
Fish skewers. Spinach gnocchi with Taleggio cheese sauce. New England clam chowder



Via Tommaseo 56.
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