



PIERPAOLO
PECORARI

PINOT BIANCO

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

- Variety** — Pinot Bianco
- Vineyard location** — Mossa
- 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 (19/21 °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** — Sashimi, risottos, pastas, oven baked fish dishes.
- Suggested dishes:*
Risotto with prawns, courgette and courgette flowers. Whole grain spaghetti with crispy speck, broccoli and ricotta. Sicilian style sea bream sandwich.



Via Tommaseo 56.
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