



PIERPAOLO
PECORARI

RIBOLLA GIALLA

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

Variety — Ribolla Gialla

Yield — 60 hl/ha

Winemaking — Fermentation is carried out in stainless steel tanks (18/20 °C) The wine remains on the fine lees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle

Aging potential — 3 - 5 years

Serving temperature — 11 °C

Food pairing — Fish-based appetizers, aperitifs, pasta first course dishes.

Suggested dishes:

Pasta with fresh tomatoes, bruschetta.
Pastry pockets with leeks, salmon and Robiola cheese. Caprese salad with oregano dressing. Whole grain spaghetti with pea pesto, sun dried tomatoes and Straciatella cheese.



Via Tormaseo 56.
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