



PIERPAOLO
PECORARI

SORJS - CHARDONNAY

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

- Variety** — Chardonnay
- Vineyard location** — Località Soris - San Lorenzo Isontino
- Soil type** — Gravelly limestone uplands (60 m asl)
- Average age** — 40 years
- Vine training system** — Guyot 4.600 plants/ha
- Yield** — 30 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** — 6 - 11 years
- Serving temperature** — 11 °C
- Food pairing** — Risottos, salads, fish based dishes.
- Suggested dishes:*
Fish skewers. Spinach gnocchi with Taleggio cheese sauce. New England clam chowder. Salt baked branzino. Rice salad with seafood. Cuttlefish stew.



Via Tommaseo 56.
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