



PIERPAOLO
PECORARI

TAO - REFOSCO

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

- Variety** — Refosco dal peduncolo rosso
- Vineyard location** — Moraro
- Soil type** — Gravelly limestone uplands (60 m asl)
- Average age** — 30 years
- Vine training system** — Guyot 5.400 plants/ha
- Yield** — 30 hl/ha
- Winemaking** — Maceration takes place in stainless steel tanks for 24 days with *dèlestage* at 26/28 °C. The wine ages in 225-litre French oak barrels for 12 months. Bottling and further ageing in the bottle for 36 months.
- Ageing potential** — more than 10 years
- Serving temperature** — 16 °C
- Food pairing** — Game, mature cheeses
Suggested dishes:
Stewed roebuck with buckwheat polenta.
Melanzane alla parmigiana.



Via Tommaseo 56.
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