



PIERPAOLO  
PECORARI

## CABERNET FRANC

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

- Variety** — Cabernet Franc
- Vineyard location** — Mossa
- Soil type** — Gravelly limestone uplands (60 m asl)
- Average age** — 50 years
- Vine training system** — Guyot 4.200 plants/ha
- Yield** — 40 hl/ha
- Winemaking** — Maceration takes place in stainless steel tanks for 10 days with *dèlestage* at 26/28 °C. The wine ages in stainless steel tanks for 10 months. Bottling and further ageing in the bottle.
- Aging potential** — 4 - 6 years
- Serving temperature** — 16 °C
- Food pairing** — Cold cuts and cheeses, grilled meat  
*Suggested dishes:*  
*Escalopes with Marsala sauce. Beef Wellington.*  
*Beef tagliata. Glazed ribs served with BBQ sauce.*  
*Tartare steak. Raclette.*



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