



PIERPAOLO
PECORARI

CHARDONNAY

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

- Variety** — Chardonnay
- Vineyard location** — Mossa
- Soil type** — Gravelly limestone uplands (60 m asl)
- Average age** — 20 years
- Vine training system** — Guyot 5,000 plants/ha
- Yield** — 50 hl/ha
- Winemaking** — Fermentation in tonneaux (19/21 °C). The wine remains on the fine lees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.
- Aging potential** — 4 - 6 years
- Serving temperature** — 11 °C
- Food pairing** — Meat, fish.
Suggested dishes:
Anglerfish bites in a crust of almonds.
Broccoli and ricotta cannelloni with spicy ragout.
Escalopes with white wine and parsley sauce.



Via Tommaseo 56.
San Lorenzo Isontino IT 34070
+39 0481 808775
www.pierpaolopecorari.it