



PIERPAOLO  
PECORARI

*RosAlba*

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

- Vineyard location** — Capriva del Friuli, Mossa
- Soil type** — Gravelly limestone uplands (60 m asl)
- Average age** — 15 years
- Vine training system** — Guyot 5,600 plants/ha
- Yield** — 50 hl/ha
- Winemaking** — Fermentation is carried out in stainless steel tanks (18 °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** — 8°C - 10°C
- Food pairing** — Fish dishes, crustaceans and seafood, risottos, salads and pizza.
- Suggested dishes:*  
*Creamy seafood soup and risotto with Jerusalem artichoke. Pizza topped with bufala mozzarella, fresh cherry tomatoes and basil. Scallops au gratin with butter and brandy. Sicilian style sea bream sandwich.*



Via Tommaseo 56.  
San Lorenzo Isontino IT 34070  
+39 0481 808775  
[www.pierpaolopecorari.it](http://www.pierpaolopecorari.it)