



PIERPAOLO
PECORARI

BAOLAR - MERLOT

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

- Variety** — Merlot
- Vineyard location** — Mossa
- Soil type** — Gravelly limestone uplands (60 m asl)
- Average age** — 60 years
- Vine training system** — Guyot 4.000 plants/ha
- Yield** — 30 hl/ha
- Winemaking** — Maceration takes place in stainless steel tanks for 21 days with repeated 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 7 months.
- Ageing potential** — more than 10 years
- Serving temperature** — 16 °C
- Food pairing** — Meat dishes and mature cheeses
- Suggested dishes:*
Roast suckling kid goat with rosemary. Roast lamb. Beef tenderloin. Orange glazed duck breast. Veal rolls with ham and cheese.



Via Tommaseo 56.
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