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Wine: **Cuvée San Lorenzo**

IGP Venezia Giulia

Variety: Pinot Bianco (40%), Chardonnay (40%), Pinot Grigio 20%

Area: Isonzo Valley, sub zone Rive Alte, Village of San Lorenzo

Soil: Very gravel, calc stones (60 asl)

System: Guyot 5.500 plants/ha

Production: 1.300 bottles, 30 Magnums, 5 3L, 5 5L

Vinification: Selected grapes of every single variety, vilified separately, aged 7 months so the lees, than blended.

Age potential: from 3 to 7 years

Service temperature: 11°C

Food pairing: Sea Food, Salats, Pastas

The blend express the whole beauty of the white Pinot-Chardonnay varieties.

