



PIERPAOLO
PECORARI

RosAlba

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

- Variety** — Pinot Noir, Refosco
- 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.
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