



PIERPAOLO  
PECORARI

## SAUVIGNON BLANC

PROTECTED GEOGRAPHICAL INDICATION VENEZIA GIULIA

- Variety** — Sauvignon Blanc
- Vineyard location** — San Lorenzo Isontino, Mossa, Moraro
- Soil type** — Gravelly limestone uplands (60 m asl)
- Average age** — 25 years
- Vine training system** — Guyot 5.600 plants/ha
- Yield** — 40 hl/ha
- Winemaking** — Fermentation is carried out in stainless steel tanks (17/19 °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** — Fish-based appetizers, pastas or main course dishes.
- Suggested dishes:*  
*Bittersweet stockfish Liguria style.*  
*Lasagne with asparagus and Raspadura cheese.*  
*Scallop and lime kebabs with honey and poppy seeds.*  
*Chickpea soup with sautéed mussels and clams.*



Via Tommaseo 56.  
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