



Merlot Baolar



Grapes > 100% Merlot

Region > Mossa, Friuli

Yield & Vine Training system> 30 hl/ha, Guyot 4,000 plants/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

Tasting Notes> Color> Garnet red- Aroma> Intense aromas of cherry, morello cherry, plum and toasted notes of coffee and chocolate with sensations of leather - Taste> Full-bodied, soft, dense and with a well integrated tannic texture

Food Pairing> Meat dishes and mature cheeses.

Serving Temperature> 16 °C

Pinot Grigio IGP

Grapes > 100% Pinot Grigio

Region > San Lorenzo Isontino, Mossa, Moraro, Friuli

Yield & Vine Training system> 50 hl/ha, Guyot 5,600 plants/ha

Winemaking> Fermentation is carried out in stainless steel tanks (20 °C). The wine remains on the fine lees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.

Ageing potential> 4 - 6 years

Tasting Notes> Light bodied delicate wine with fruity and citrus aromas and a pleasant acidity.

Food Pairing> Fish dishes, crustaceans and seafood, pasta dishes, white meat.

Serving Temperature> 11 °C



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Sauvignon Blanc IGP



Grapes > Sauvignon Blanc

Region > San Lorenzo Isontino, Mossa, Moraro

Yield & Vine Training system > 40 hl/ha, Guyot 5,600 plants/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.

Ageing potential > 4 - 6 years

Tasting Notes > Color > appealing salmon-pink with amber tints. Bouquet > Vegetal aromas of tomato leaf on the nose Taste > Silky texture supported by citrus-driven acidity showing grapefruit.

Food Pairing > Fish-based appetizers, pastas or main course dishes.

Serving Temperature > 11 °C

Friulano DOC

Grapes > Friulano

Region > San Lorenzo Isontino

Yield & Vine Training system > 50 hl/ha, Guyot 5,600 plants/ha

Winemaking > Fermentation is carried out in stainless steel tanks (19/21 °C). The wine remains on the fine lees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.

Ageing potential > 4 - 7 years

Tasting Notes > Color > Straw-like yellow, Bouquet > Intense scent of almond, hay and wildflowers, Taste > Great roundness and softness

Food Pairing > Fresh creamy cheeses, risottos, pastas, oven baked fish dishes.

Serving Temperature > 12 °C.



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Malvasia IGP



Grapes > Malvasia Istriana

Region > Mosca

Yield & Vine Training system> 40 hl/ha, Guyot 4,800 plants/ha

Winemaking> Fermentation is carried out in stainless steel tanks (19 °C). The wine remains on the fine lees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.

Ageing potential> 4 - 6 years

Tasting Notes> Color> Bright straw yellow. Aroma> Fruity and floral, with hints of white fruit, citrus and wild flowers. Taste> Refreshing, savory, mineral, delicate and harmonious, highly drinkable.

Food Pairing> Oven baked fish dishes, seafood, white meat.

Serving Temperature> 12 °C

Pinot Bianco

Grapes > Pinot Bianco

Region > Mosca

Yield & Vine Training system> 30 hl/ha, Guyot 5,600 plants/ha

Winemaking> Fermentation takes place in stainless steel tanks with indigenous yeasts (19/21 °C). The wine remains on the fine lees for 10 months and undergoes weekly batonnage. Bottling and further aging in the bottle.

Ageing potential> 6 - 8 years

Tasting Notes> Light golden color. Nice light citrus on the nose. Clean finish.

Food Pairing> Sashimi, risottos, pastas, oven baked fish dishes.

Serving Temperature> 11 °C.



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Tao Refosco



Grapes > Refosco dal peduncolo rosso

Region > Moraro, Friuli

Yield & Vine Training system> 30 hl/ha, Guyot 5,400 plants/ha

Winemaking> Maceration takes place in stainless steel tanks for 24 days with *dèle*-stage at 26/28 °C. The wine ages in 225-liter French oak barrels for 12 months. Bottling and further aging in the bottle for 36 months.

Aging potential> More than 10 years

Tasting Notes> Dark ruby purple color. Pure, floral and fragrant with violet, cassis and dark fruity notes. The palate has good weight and volume with crushed dark berry fruit, sage, mint and fine oak, grainy tannin, rather dense texture but already showing a good juiciness and drinkability with a long finish, packed with ripe cassis and dark cherry flavours.

Food Pairing> Game, mature cheeses.

Serving Temperature> 16 °C

Refosco IGP

Grapes > Refosco dal peduncolo Rosso

Region > San Lorenzo Isontino, Mossa and Capriva del Friuli

Yield & Vine Training system> 40 hl/ha, Guyot 5,600 plants/ha

Winemaking> Maceration takes place in stainless steel tanks for 20 days with *dèle*-stage at 26/28 °C. The wine ages in 225-liter French oak barrels for 10 months. Bottling and further aging in the bottle.

Aging potential> 4-7 years

Tasting Notes> Color: Ruby Red color. / Aroma: Notes of cherries and plums
Taste: Fresh and round, excellent persistence in the finish.

Food Pairing> Roast meat and mature cheeses, speck, prosciutto, grilled meat.

Serving Temperature> 16 °C.



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Ros'Alba Rose



Grapes > Rare rose Blend

Region > Moraro, Friuli

Yield & Vine Training system> 50 hl/ha, Guyot 5,600 plants/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 aging in the bottle.

Aging potential> 3 - 5 years

Tasting Notes> Aromas and flavors of red cherry, ruby red grapefruit, and cranberry,
juicy but dry.

Food Pairing> Fish dishes, crustaceans and seafood, risottos, salads and pizza.

Serving Temperature> 8-10 °C



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