



PIERPAOLO
PECORARI

FRIULI



PINOT BIANCO IGP

PIERPAOLO PECORARI

GRAPES 100% Pinot Bianco

REGION Mossa, friuli

HARVEST October

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 ageing in the bottle.

TASTING NOTES Light golden color. Nice light citrus on the nose. Clean finish.

FOOD PAIRING Sashimi, risottos, pastas, oven baked fish dishes.

AWARDS decanter 2020- silver 90pts





MALVASIA IGP

PIERPAOLO PECORARI

GRAPES Malvasia Istriana

REGION Mossa, friuli

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.

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





RIBOLLA GIALLA IGP

PIERPAOLO PECORARI

GRAPES Ribolla Gialla

REGION Friuli

WINEMAKING Fermentation is carried out in stainless steel tanks (18/20 °C) The wine remains on the finelees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle

TASTING NOTES **COLOR:** Bright straw yellow.
AROMA: Fruity and floral, with scents of white fruits, citrus and wild flowers.
TASTE: Refreshing, savory, mineral, delicate and harmonic, easy drinking.

FOOD PAIRING Fish-based appetizers, aperitifs, pasta first course dishes





SAUVIGNON BLANC IGP

PIERPAOLO PECORARI

GRAPES Sauvignon Blanc

REGION San Lorenzo Isontino, Mossa.

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.

TASTING NOTES **COLOR:** Brilliant pale hue with silvery green tints.
AROMA: Pleasant nose marrying citrus fruits and white flowers
TASTE: Fresh and focused

FOOD PAIRING Fish-based appetizers, pastas or main course dishes.





TRAMINER AROMATICO IGP

PIERPAOLO PECORARI

GRAPES Traminer Aromatico

REGION Corona, friuli

WINEMAKING Fermentation takes place in stainless steel tanks with indigenous yeasts (17/19 °C). The wine remains on the fine lees for 10 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.

TASTING NOTES **COLOR:** Straw yellow
AROMA: The nose is very aromatic and intense, with hints of fruit
TASTE: On the palate it fully reflects the nose, with a long persistence

FOOD PAIRING Foie Gras, grilled prawns, raw fish hors d'oeuvres.





FRIULANO DOP

PIERPAOLO PECORARI

GRAPES Friulano

REGION San Lorenzo Isontino, Friuli

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

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





TAO REFOSCO RISERVA

PIERPAOLO PECORARI

GRAPES Refosco dal peduncolo rosso

REGION Moraro, Friuli

WINEMAKING Maceration takes place in stainless steel tanks for 24 days with *dèlestage* 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.

TASTING NOTES **COLOR:** Dark ruby purple color.
AROMA: Pure, floral and fragrant with violet, cassis and dark fruity notes.
TASTE: 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 Foie Gras, grilled prawns, raw fish hors d'oeuvres.





REFOSCO IGP

PIERPAOLO PECORARI

GRAPES Refosco dal peduncolo Rosso

REGION San Lorenzo Isontino, Mossa and Capriva del Friuli

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

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.





MERLOT BAOLAR

PIERPAOLO PECORARI

GRAPES 100% Merlot

REGION Mossa, Friuli

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.

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

AWARD Luca Maroni 2019, 94 pts
Gilbert Gaillard, GOLD
Decanter 2019, Bronze 88 pts





PINOT GRIGIO DOP

PIERPAOLO PECORARI

GRAPES 100% Pinot Grigio

REGION San Lorenzo Isontino, Mossa, Moraro, Friuli

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

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.





ROS' ALBA ROSATO IGP

PIERPAOLO PECORARI

GRAPES Rare rose Blend

REGION Capriva del Friuli, Mossa, friuli

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.

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.

AWARDS

- The Fifty Best 2019, Bronze
- Wein- Plus 2019
- American Fine Wine, GOLD
- American Fine Wine, SILVER

