



# Pierpaolo Pecorari

## TECHNICAL SHEETS



## FRIULI

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# *Pinot Grigio igp*

*Venezia Giulia*

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 fine lees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.

**Tasting notes** This wine is very bright white with a rose gold colored rim in the glass. It features vibrant, very exuberant aromas of citrus, green pear, white flower and minerals. The wine displays a delicate, lively mouthfeel that is citrusy, crisp, clean and dry with a savory texture.

**Food pairing** Fish dishes, crustaceans and seafood, pasta dishes, white meat.





# Baolar

## Merlot

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** Delicately smoky and herbaceous-vegetable scent of more black than red berries with a hint of paprika. Tart and juicy fruit with some smoky spice, herbal and planty notes, a little pepper as well as tobacco and nutty hints, fine sandy, predominantly friable tannin, good persistence, some bite, a hint of cocoa in the background, salty hints, very good, spicy and tart and juicy finish.

**Food pairing** Meat dishes and mature cheeses. Roast suckling kid goat with rosemary. Roast lamb. Beef tenderloin. Orange glazed duck breast. Veal rolls with ham and cheese.







# *Ribolla Gialla igp*

*Venezia Giulia*

PIERPAOLO PECORARI

**Grapes** Ribolla Gialla

**Region** Friuli

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

**Tasting notes** Delicately smoky and herbaceous-vegetable scent of more black than red berries with a hint of paprika. Tart and juicy fruit with some smoky spice, herbal and planty notes, a little pepper as well as tobacco and nutty hints, fine sandy, predominantly friable tannin, good persistence, some bite, a hint of cocoa in the background, salty hints, very good, spicy and tart and juicy finish.

**Food pairing** Fish-based appetizers, aperitifs, pasta first course dishes. Pasta with fresh tomato es, bruschetta. Pastry pockets with leeks, salmon and Robiola cheeses. Caprese salad with oregano dressing. Whole grain spaghetti with pea pesto, sun dried tomatoes and Straciatella cheese.





# Malvasia

## Venezia Giulia igt

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** Enticing aromas of ripe tropical fruits and delicate floral notes, this wine offers a refreshing palate, characterized by vibrant acidity and a lingering finish.

**Food pairing** Oven baked fish dishes, seafood, white meats. Tuna fillet in a crust of walnuts and pistachio nuts. Turkey rolls, with pancetta, ricotta and potatoes. Rainbow trout with orange glaze.



V 2016 : Golden Star, Vini Buoni



# Pinot Bianco

PIERPAOLO PECORARI

**Grapes** Pinot Bianco

**Region** Mossa, Friuli

**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** Straw yellow. Fruity and floral notes that run on a trace of clear minerality, almost solar

**Food pairing** Sashimi, risottos, pastas, oven baked fish dishes. Risotto with prawns, courgette and courgette flowers. Whole grain spaghetti with crispy speck, broccoli and ricotta. Sicilian style sea bream sandwich.





# *Friulano*

## *Isonzo del Friuli doc*

PIERPAOLO PECORARI

**Grapes** Tocai Friulano

**Region** San Lorenzo Isontino, Friuli

**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.

**Tasting notes** Straw yellow with rich aromas of citrus, apple, aromatic herbs, and floral notes. The palate and finish is both savory and citrusy.

**Food pairing** Fresh creamy cheeses, risottos, pastas, oven baked fish dishes. Warm octopus and potato salad. Citrus branzino with rosemary roast new potatoes and zucchini with parsley.





*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-litre French oak barrels for 12 months. Bottling and further ageing in the bottle for 36 months.

**Tasting notes** Dark ruby purple colour. Pure, floral and fragrant with violet, cassis and dark fruity notes.

**Food pairing** Game, mature cheeses. Stewed roebuck with buckwheat polenta. Melanzane alla parmigiana.







# Refosco

## Venezia Giulia 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-litre French oak barrels for 10 months. Bottling and further ageing in the bottle.

**Tasting notes** Medium bodied red is filled with black cherries, plums and a little spice note that also moves to the palate.

**Food pairing** Roast meat and mature cheeses, speck, prosciutto, grilled meat. Piedmont hamburger served with smoked aioli sauce. Polenta roulade with sausage and mushrooms. Pork medallions with Roquefort cheese.





# Sauvignon Blanc

*Venezia Giulia igp*

PIERPAOLO PECORARI

**Grapes** Sauvignon Blanc

**Region** San Lorenzo Isontino, Mossa , Friuli

**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** The glass shimmers with an iridescent blend of white gold and green hues. As you swirl the nectar, its vibrant character reveals itself, releasing buoyant, ripe notes of tangerine, lemon, lime zest, peach, fresh grass, and wet minerals."

**Food pairing** Fish-based appetizers, pastas or main course 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.



V 2022 : Falstaff, 90 pts





# Ros'Alba

## Rosato igp

PIERPAOLO PECORARI

**Grapes** Pinot Noir, Refosco

**Region** Capriva del Friuli, Mossa

**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** A more elegant rosé, elevated with a blend of red cherry, pink grapefruit, and blueberry notes on the nose and palate. It achieves a perfect balance between juiciness and a refreshingly dry finish.

**Food pairing** Fish dishes, crustaceans and seafood, risottos, salads and pizza. 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.



*The Fifty Best 2019 -Bronze*  
*- Wein- Plus 2019*  
*- American Fine Wine - GOLD*  
*- American Fine Wine - SILVER*  
*- V 2022: Falstaff, 91 pts*





# Traminer Aromatico

**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** Somewhat yellow-spicy and dried-floral nose with yellow-fruity aromas, some lychee, herbs and nutty tones. Tart, relatively lean fruit with herbal, nutty and dried floral aromas, moderate acidity, grip of crumbly tannin, smoky traces, some minerality, tart, rather dark spicy hints, very good finish.

**Food pairing** Foie Gras, grilled prawns, raw fish hors d'oeuvres. Mussels in creamy, white wine sauce. Smoked herring salad. Venere black rice with squid tentacles and brown prawns.



*Very good, Wein plus, 87 pts*

