

Representing Star Producers Globally,



Servicing Star Markets Locally



PINOT GRIGIO 2020

Isonzo del Friuli DOC

Azienda Agricola Pierpaolo Pecorari, Friuli, Italy

eCommerce # 176619 | 12.5 % alc./vol. | \$26.95 *subject to change

Golden apple aromas with notes of pineapple, Alps hay and cherry blossom. Elegant and fresh on the palate, full body, with bright acidity. Fruity and stony minerality.

Terroir:

Pierpaolo Pecorari winery is located on the territory of the province of Gorizia in the region of Friuli-Venezia Giulia and occupies 14 Ha. The area of Isonzo del Friuli has a triangular shape, where the east vertex is Lucinico (Gorizia), Cormons at west and Gradisca d'Isonzo is the southern one. The south-east area is marked by the bed of the Isonzo river. The area, also called upper "isontina" plane, is flat; it is formed by a typically gentle, light and pebbly terrain, made up of a mixture of small and medium rocks and good quality sands.



Vinification:

Fermentation in stainless steel tanks at 20°C. The wine remains on the fine lees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.

Variety: Pinot Grigio 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 11°C. Perfect for white meat, fish dishes, shellfish and sea food. Enjoy it with Redfish with thyme.

Wine Spectator (15vtng)

88p

Gilbert & Gaillard (15vtng)

88p

Decanter (14vtng)

Silver

Wine Spectator

