



## PINOT GRIGIO 2018

### Isonzo del Friuli DOC

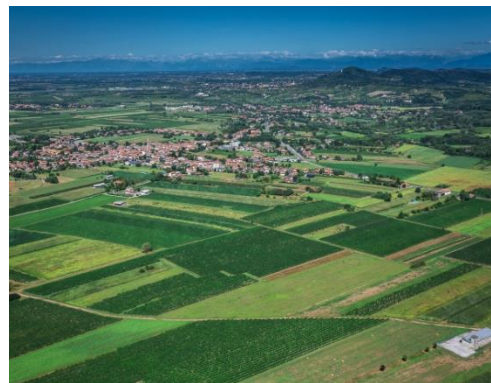
#### Azienda Agricola Pierpaolo Pecorari, Friuli, Italy

**eCommerce # 895291 | 12.5 % alc./vol. | \$27.60**

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**

