



## SAUVIGNON BLANC 2016

### Isonzo del Friuli DOC

### Azienda Agricola Pierpaolo Pecorari, Friuli, Italy

**13.0 % alc./vol.**

Lovely green summer scents on the nose, wet grasses, tomato's leaf, tropical aromas as passion fruit, citrus fruit and peach. Elegant and fresh on the palate, vigorous, intense, crisp and bright acidity, rich 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 ~18°C. The wine remains on the fine lees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.

**Variety:** Sauvignon Blanc 100%

**Residual sugar:** 2 g/L

**Serving suggestion and food pairing:** Serve at 11°C. Perfect for fish-based appetizers, pastas or main course dishes. Enjoy it with Lasagne with asparagus and Raspadura cheese.

**Decanter (15vntg)**

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**Robert Parker (12vntg)**

**85p**

**Bronze**

**90p**

**Decanter**  
WORLD WINE  
AWARDS

