

di Lenardo
DAL 1878

IN MY NEXT LIFE, I'LL BE THIN
PASS THE COOKIES!

PASS THE COOKIES – VINO BIANCO OTTENUTO DA UVE APPASSITE

Deep golden colour with acacia, nut hull, vanilla and honey perfumes. Balanced tannin and sweet and concentrated to give a dried fruit, citrus fruit and caramel flavour. It goes well with almonds and dry desserts or foie gras and blue cheeses as well as on its own for meditation.

FOOD PAIRING: Dessert. It goes with a whole variety of foods as a result of the underling tannic taste so, by itself, as an appetitif, with antipasti, and also paté and foie gras. Good also with almonds and dry desserts. **Cheese.** This flavor profile pairs really well with blue cheeses or salty washed rind cheeses like Epoisses, Montasio or Gorgonzola.

BOTTLES PRODUCED: around 10.000

FIRST VINTAGE: 2003

GRAPE VARIETY: 80% Verduzzo 20% Riesling

ALCHHOOL: 12%

GROWING AREA: FRIULI VENEZIA GIULIA

The northern Friuli-Venezia Giulia area of Italy benefits from its location among the foothills of the Alps, which utilizes the cool winds that come off the Adriatic to moderate the climate.

TRAINING SYSTEM: Guyot laterale

VINIFICATION:

Hand harvested.

After the harvest we dry Verduzzo and Riesling grapes on the racks for 3 months. Fermentation takes place in stainless steel tanks at a temperature of around 15°C. Maturation on the fine lees in the same fermentation containers continues for 3 months with frequent bâtonnage. After bottling the wine is left to rest in the cellar for at least 2 months.

BEST TIME TO DRINK: Our suggestion is to drink it now or in the next 5 years.

SERVING TEMPERATURE: 10°



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