

di Lenardo
DAL 1878

TOH!
FRIULANO

TOH! | FRIULANO – DOC FRIULI

For sure our most representative wine, Coming from the grapes of Friulano our TOH! Is the perfect example of our style.

Fresh, mineral and with a nice sour end, it express at best our rocky terroir.

Pale straw with greenish tints and a characteristic note of bitter almonds on the nose. Delicate and refined, soft and round (with slightly lower acidity than the other whites in the range).

FOOD PAIRING:

Meat. In Friuli is often served with the area's nutty-tasting San Daniele prosciutto.

Fish. It's pairs beautifully with shrimp, scallops, fish. Try a thai-style shrimp stir fry with chilis and peppers. Friulano balances nicely with shellfish, and the round acidity will give a great contrasting bite to spicy peppers. **Cheese.** If you are looking for pairing it with cheese try it with Montasio, often used to make the lacy frico pancake, and goat cheese. **Vegetarian.** Friulano pairs incredibly well with chilis, peppers and other lightly spicy flavours. But also with more difficult food pairings such as artichokes and asparagus, white or green.

BOTTLES PRODUCED: 40.000

FIRST VINTAGE: 2000

GRAPE VARIETY: 100% Friulano

ALCHOOL: 12,5%

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.

TRINING SYSTEM: Guyot laterale

VINIFICATION:

Hand harvested.

The whole berries are pressed gently in a pneumatic press. After a first racking, the must is transferred to temperature-controlled fermentation still vats. 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 his all life with frequent bâtonnage, until we decide to bottle it. Clarification of the musts made with a new "state of the art" flowtation bio-system. Bottled under vacuum. After the bottling the wine is left to rest in the cellar for another 2 months.

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

SERVING TEMPERATURE: 12°



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