

*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:** 30.000

**FIRST VINTAGE:** 2000

**GRAPE VARIETY:** 100% Friulano

**ALCHOOL:** 13%

**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:

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" floatation 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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