

*di Lenardo*  
DAL 1878

PINOT GRIGIO  
MONOVITIGNO

## PINOT GRIGIO – DOC FRIULI

It shows an elegant mix of flowers and fruit, bouquet is very pleasant, with a good array of varietal aromas such as pear Williams, banana, apricot and Acacia flowers. It enters straight in the mouth and it gets through long, full and with a good and refreshing acidity. Taste is reminiscent of pear syrup and quince peel. Good acid balance good body and long finish. Mature wines have a bouquet of toasted almonds and straw.

**FOOD PAIRING: Meat.** White Meat (like Chicken, Turkey, Guinea Fowl etc.) are for sure the best backup food to pair with Pinot Grigio, because of its delicate texture and soft flavor. **Fish.** It pairs well quite with all the classical seafood (baked, grilled fish, a fry up, etc) but, thanks to its freshness and sapidity it shines with delicate dishes (ex. sushi, shellfish, swordfish or seabass carpaccio, etc). **Cheese.** Cow's cheese (Brie, Gruyere, Mozzarella, Parmigiano Reggiano) helps to bring out some of the sweeter flavors in Pinot Grigio. Sheep's one (Gouda, Roquefort, Manchego, Fleur du Marquis, Etorki) tends to help accentuate the more earthy and mineral tones of it. **Others.** Light pasta dishes, since this wine is fairly acidic itself, it is recommended to avoid pairing it with foods that have high acid contents, like citrus fruits or tomato-based recipes. Perfect for pairing with a medley of fresh herbs and veggie options.

**BOTTLES PRODUCED:** around 250.000

**FIRST VINTAGE:** 1986

**GRAPE VARIETY:** 100% Pinot Grigio

**ALCOHOL:** 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.

**TRAINING SYSTEM:** Guyot laterale

**VINIFICATION:**

Hand harvested.

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 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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