

di Lenardo
DAL 1878



THANKS

THANKS | BIANCO – IGT VENEZIA GIULIA

Some vanilla and hazelnut notes accenting the creamy apple pastry, lemon meringue and graham cracker flavors, a little almond and some passion fruit finish.
This is a rich style, but very soft, pleasant and supported by a juicy acidity.

FOOD PAIRING: Meat. Grilled veal chops with mushrooms, seared Foie Gras, simply roast chicken such as poulet de bresse, guinea fowl. **Fish.** It goes well with food items that have similar features, so it match with richer tastes like grilled, seared or roast shellfish like lobster and scallops. "Fat" fish like halibut, sea bass with fennel purée, monkfish, swordfish, salmon, tuna. The Nuttiness from the wine match up nicely to the smokiness from the salmon.

Cheese. Oaked white wine and hard cheese like Cheddar, Gruyère and Provolone are pretty foolproof.

Vegetarian. Wild mushrooms and slow roast tomatoes, white truffles, summer vegetables such as red peppers, corn, butternut squash and pumpkin.

BOTTLES PRODUCED: around 6.000

FIRST VINTAGE: 2016

GRAPE VARIETY: Chardonnay, Friulano, Malvasia, Sauvignon, Verduzzo (secret recipe)

ALCHOOL: 13,5 %

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:

Partially fermented and aged for three months in brand new American wood barriques and partially on stainless steel tanks.

In the barriques the Chardonnay will undergo the Malo-Lactic fermentation.

After bottling the wine is left to rest in the cellar for at least 1 months before it comes out in the market.

BEST TIME TO DRINK: Our suggestion is to drink it now or in the next 7-8 years to better preserve its freshness.

SERVING TEMPERATURE: 12°



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