

*di Lenardo*  
DAL 1878

LE NUVOLE  
UVAGGIO ROSATO

## LE NUVOLE | ROSATO – IGT VENEZIA GIULIA

A fresh and fruity wine for the summer.

Made by 100% Merlot grapes , white vinification and bottled under vacuum to maintain all the freshness and the smell of flowers that makes this kind of wines perfect for summer aperitives. For us, rosé makes us think of summertime. It's best-served chilled, and is often more refreshing than a big red wine on a hot summer day. Not surprisingly, some cuisines that work best of all with rose are the warm-climate cuisines

**FOOD PAIRING:** *Meat.* Prosciutto, egg, chicken (Ex: spicy miso glazed chicken wings). Perfect with fresh appetizer like melon & prosciutto (try to pair it with the prosciutto di San Daniele if you the occasion, you'll not regret it). *Fish.* Seafood and fish dishes from anchovies to grilled tuna to grilled shrimp and poached cold or even grilled salmon work extremely well with creamy textured rosé wines *Cheese.* Some cheeses go better with white wine, some with red; yet almost all pair well with dry rosé, which has the acidity of white wine and the fruit character of red (Ex: goat cheese, blue cheese, roasted cauliflower grilled cheese). *Vegetarian.* Try it with salad Nicoise or cold grilled vegetables including asparagus. (Ex: pizza, pasta with tomato and basil, fried cauliflower with whipped feta , thai quinoa salad , creamy corn gazpacho, balsamic watermelon feta salad, mediterranean loaded veggie sandwich)

**BOTTLES PRODUCED:** around 10.000

**FIRST VINTAGE:** 2009

**GRAPE VARIETY:** 100% Merlot

**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.

**TRINING SYSTEM:** Guyot laterale

**VINIFICATION:**

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:** wine perfect to drink now.

**SERVING TEMPERATURE:** 12 °



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