

Premium Brands, Inc.

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DI LENARDO

Gambero Rosso Editore **Slow Food Editore** *“Italian Wines 2001”*

Massimo di Lenardo has an ambition. He wants to show that premium-quality wines in Friuli don't have to come from hillslope vineyards. With his Tocai, he has all but proved his point. A traditionally solid product, the Di Lenardo Tocai came incredibly close to a Three Glass score. Its vibrant straw-yellowed color ushers in an impressive nose of well-balanced, pervasive aromas of almond, golden delicious apple and yeast. The entry on the palate is uncompromising, with plum and apple to the fore, following through with good breadth and plenty of length in the finish. The Chardonnay Woody ages in casks of American oak. A deep straw yellow, its consistent toasty notes are nicely offset by pineapple and banana fruit. The creamy palate mirrors the banana of the nose, adding nuances of vanilla, before the finish reveals attractively fresh acidity. The nose of the Sauvignon is varietal and intense, its red pepper and elderflower returning on the fresh, clean-tasting palate. What stands out about the Chardonnay Musque is the well-made style and the prominent notes of banana and pear. The Di Lenardo Pinot Grigio is a high-volume product with initial hints of ripe fruit salad. Then fresh aromas of green apple emerge before the palate impresses with its complexity and freshness, the long finish again hinting at green apple. The Ronco Nolè is a blend of merlot, cabernet franc and sauvignon fruit that is then aged in oak. Although the vintage was unexceptional, it offers a pleasant entry on the nose, where vanilla and milky coffee mingle with ripe red fruit. These aromas return on the palate, which is, however, a little lean. Finally, the sauvignon-based Lis Maris is a very drinkable white.

Gambero Rosso Editore **Slow Food Editore** *“Italian Wines 2002”*

Di Lenardo

Massimo di Lenardo is a busy man. He has extended the estate to 38 hectares: he is completing restoration work on the historic and very lovely winery headquarters at Gonars, improving hospitality facilities and putting in a new tasting room; and putting in a new tasting room; and finally he is continuing his efforts to give his wines a distinctively personal image, with out losing sight of international tastes. After the successes of recent years, Massimo has made further innovations to his Tocai. The search for a new tasting profile has taken him outside DOC regulations so has released the wine as Toh! (What a surprise!). It's a very nice white indeed, with aromas of crusty bread and ripe fruit but the palate is perhaps a tad too soft, even though it is well-sustained and has an attractive fruit finish. The Chardonnay Woody and Ronco Nolè are also excellent. The Chardonnay, aged in American oak, has an intriguing nose with a great balance of ripe melon and apricot fruit with milky and balsamic note. Banana and tobacco are

immediately apparent on the palate, then the development on the mid palate has breadth, generosity and lots of style. Ronco Nolè is a Bordeaux blend where oak-derived notes emerge over bramble jam, dried roses and milky coffee. There is good fruit on the soft palate then the finish offers lingering notes of milky coffee and cherries, backed up by firm tannins.

Di Lenardo – Loc. Ontagnano – via Battisti, 1 – 33050 Gonars (UD)

Friuli Grave Chardonnay Woody '00	2 glasses
Ronco Nolè Rosso '99	2 glasses
Friuli Grave Chardonnay Musque '00	1 glass
Friuli Grave Pinot Grigio '00	1 glass
Toh! Tocai Friulano '00	1 glass

Gambero Rosso Editore

Slow Food Editore

“Italian Wines 2003”

Di Lenardo

Massimo Di Lenardo is a young, dynamic winemaker who runs his 38-hectare property in a bold, independently-minded and very individual style. In 1998, he decided to take charge of wine production personally. Massimo has a wealth of competition experience from his past sporting activities – volleyball and golf – and is happy to take on the challenge of the market. His wines are increasingly innovative and modern in style. Prefermentative must hyperoxygenation enables him to release his wines very early and each year, they have some new twist of originality. This year, Massimo turned his attention for the first time to vinifying a great white “vino da meditazione”. The result is the excellent Father’s Eyes, a blend of 50 per cent tocai with equal parts of Riesling and sauvignon that ages in barrique for seven months. The complex nose layers yellow peach, melon, tomato leaf and tobacco over vanilla that holds it all together. Full and fruit-driven, the palate reveals tempting hints of sweetness. The Tocai Toh!, the flagship Di Lenardo wine, is back on form in the 2001 version. Its varietal bitter almond mingles with delicate spring flowers, to be echoed deliciously on the lingering palate. But the whole Di Lenardo range is admirable. There are two other outstanding products, the tropical fruit Chardonnay Musque 2001 and the Ronco Nolè 2000, an intriguingly fruity blended red.

Di Lenardo – Loc. Ontagnano – P.zza Battisti, 1 – 33050 Gonars (UD)

Ronco Nolè Rosso '00	2 glasses
Father’s Eyes '01	2 glasses
Friuli Grave Chardonnay Musque '01	2 glasses
Friuli Grave Tocai Friulano Toh! '01	2 glasses