

DI LENARDO VINEYARDS

DI LENARDO SOCIETA' AGRICOLA s.s. – Piazza Battisti 1 , ONTAGNANO (UD) – ITALIA
tel: (39) 0432 928633 , fax: (39) 0432 923375 , email: info@dilenardo.it , web: www.dilenardo.it

Property Name: Di Lenardo Vineyards
Established: 1878
Territory: Nord Italy
Owner's name: Di Lenardo family
Total Production: 600.000 bottles/year

Region: Friuli
Province: Udine (10 miles)
Wine area: Friuli DOC Grave
Enologist: Massimo di Lenardo
Cellar Capacity: Around 10000 hl

Tot.vineyards: 45 hectares
Soil: Gravel - rocky
Density: 4500 – 6000 vines x ha
Wood Training: Guyot
Barriques About 200



PINOT GRIGIO
IGT VENEZIA GIULIA
Fermented in stainless steel.
Malo-lactic done.
(275.000 bottles produced)



CHARDONNAY
IGT VENEZIA GIULIA
Fermented in stainless steel. Malo-lactic done. We are the sole company in Friuli to use only vines of Musque clone.
(40.000 bottles produced)



SAUVIGNON BLANC
IGT VENEZIA GIULIA
Fermented in stainless steel. It is a vine-blend of SAUVIGNON BLANC from Friuli and a SANCERRE vine/clone.
(55.000 bottles produced)



MERLOT
IGT VENEZIA GIULIA
Fermented on the skins in stainless steel for around 10 days. Malo-lactic done.
(30.000 bottles produced)



REFOSCO
IGT VENEZIA GIULIA
Fermented on the skins in stainless steel for around 10 days. Malo-lactic done.
(20.000 bottles produced).



CABERNET
IGT VENEZIA GIULIA
Fermented on the skins in stainless steel for around 10 days. Malo-lactic done. It is a vines bland of Cabernet franc and Cabernet Sauvignon .
(25.000 bottles produced).



TOH !
FRIULANO
FRIULI DOC GRAVE
Fermented in stainless steel. Late harvested . Long skin contact. Malo-lactic done. Bottled under-vacuum .
(55.000 bottles produced)



FATHER'S EYES
CHARDONNAY
IGT VENEZIA GIULIA
Fermented and aged for 6 months in new American wood barriques. Malo-lactic done.
(15.000 bottles produced)



RONCO NOLE'
RED TABLE WINE
50 % Merlot, 25 % Refosco, 25% Cabernet grapes. Fermented on the skins in stainless steel for around 15 days. Malo-lactic done. Aged for 12 months in American wood barriques..
(25.000 bottles produced).



JUST ME
MERLOT
IGT VENEZIA GIULIA
Fermented on the skins in stainless steel for around 15 days. Partially dried on the racks. Malo-Lactic done. Aged for 18 months in American wood barriques.
(6.000 bottles produced)



SARA'
SPUMANTE
METODO CLASSICO
Made from grapes of Pinot Bianco , fermented in bottle for 24 months.
(3.500 bottles produced)



LE NUVOLE
ROSATO
IGT VENEZIA GIULIA
75% Merlot grapes and 25% Refosco in white's vinification.
(10.000 bottles produced)



PASS THE COOKIES !
VERDUZZO
IGT VENEZIA GIULIA
Harvested late , dried grapes on the racks for 3 months , fermented in stainless steel.
(10.000 bottles produced)

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LIS MARIS
BIANCO
IGT VENEZIA GIULIA
Fermented in stainless steel.
Malo-lactic done.
(20.000 bottles produced)

SAN MARTIN
ROSSO
IGT VENEZIA GIULIA
Fermented in stainless steel.
Malo-lactic done.
(20.000 bottles produced)