

di LENARDO

The Azienda Agricola di Lenardo produces quality wines Friuli DOC Grave in its four large vineyards of Ontagnano: Vigne dai Vieris, Vigne da San Martin, Vigne da Lis Maris and Tiare d'Albe which are reaching as far as 40 hectares, part of the area of around 150 hectares of the whole estate.

In fact our family has always cultivated vines in Ontagnano, as proved by historical documents dating back to the early 1800s. But it was only from the 87's vintage that quality took a real leap forward in our Company.

The decision to press only the grapes produced by our own vineyards was coupled with new plantings of specially selected varieties, increased density of vines, up to 6500 per hectare, severe pruning, and other actions required in a vineyard to produce quality wines

The grapes are now picked up strictly by hand, and refined methods of vinification, based on physical principles and electronically controlled temperature during the fermentation improve furthermore the quality of the final product.

For our whites we are using the technology of the bio-floatation of the must, which enables us to offer, year by year, the highest quality of the limited number of our bottles.

Since the 98's vintage the wine-making direction was taken by Massimo di Lenardo together with a pool of wine-consultants.

For our wines we use the DIAM (France) corks, a mix of cork and silicon, because at the moment we think they are absolutely the best corking system on the market.

The whole line of our wines has been based, from the very beginning on a very good quality/price ratio.

And so we are very proud for the OSCAR Prize that has been awarded to us several times since 1991 by Almanacco del Bere Bene (Gambero Rosso Editions), for our Tocai Friulano, as the best Friuli wine sold under 8 euro.

Our wines have been rated, even recently, 2010 vintage, by WINE SPECTATOR with 90 & 89 points.

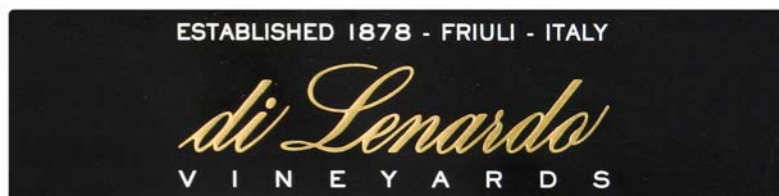
At the moment our Company is known like the best quality-brand in the Friuli Grave area and the most technically-advanced.

Since 2009 we've been using, to run our cellar, only the electric energy produced in the solar-system that fully covers the roof of our warehouse.

Our firm is very export-oriented and in this moment we are exporting 75 % of our bottles all around the world. United States and Germany are our principal markets, however we are present in most of the European countries.

This was Tocai Friuli DOC Grave and because the name Tocai is conflicting with the homonymous "Tokay" wine of Hungary, the Italian Tocai denomination was dropped. Max long ago decided to simply call his wine "Toh!" - the sound made when surprised (by a great wine, for instance).

Max di Lenardo



The label consists of the word "TOH!" in a large, bold, black, all-caps sans-serif font. Below it, the phrase "DA UVE TOCAI FRIULANO" is written in a smaller, black, all-caps sans-serif font. The text is centered on a light gray rectangular background.

