

di LENARDO VINEYARDS

Property Name:	di Lenardo Vineyards	Region:	Friuli	Total size of property:	150 hectares
Established:	1878	Province:	Udine (10 miles)	Total size of vineyards:	40 hectares owned & 5 rented
Township:	Ontagnano (UD)	Wine area:	Friuli DOC Grave	Replanting:	5 ha in 1970 [and from 1986 on]
Owner's name:	Massimo di Lenardo	Oenologist:	Massimo di Lenardo	Soil:	Gravel and sand based soil.
Other Partners	di Lenardo's family	Cellar Capacity:	10,000 hl. (264,000 gal.)	Yield per vine:	Between 3.3 to 4.4 lb.
Total Production:	50,000 cases	Stainless Steel:	100%	Density per hectare:	4,500 - 6,500 vines per hectare.
Territory:	Flat, alluvional, gravely.	Barriques:	About 200	Training:	Guyot
First Traded:	1878			Harvesting:	manual - September - October

<u>WINES</u>	<u>CLASSIFICATION - FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
"TOH!" FRIULANO (*) This was Tocai Friuli DOC Grave and because the name Tocai was conflicting with the homonymous "Tokay" wine of Hungary, the Italian Tocai denomination was dropped. Max long ago decided to call his wine "Toh!" - the sound made when surprised (by a great wine, for instance).	FRIULANO - FRIULI DOC GRAVE* -- The grapes of Friulano are harvested slightly late. The must, before fermentation at 18°-20°C (64°-68°F) in stainless steel tanks, goes through the bio-floatation in order to enhance the specific aromas of the variety. [Through the bio-floatation the must is cleansed of any impurities.] The white wines of Max go through the malolactic fermentation. Bottled under vacuum in counter-pressure of nitrogen.	100% Friulano	4,600 cases
PINOT GRIGIO	IGT – VENEZIA GIULIA See the description of Friulano -	100 % Pinot Grigio from the vineyard "Vigne dai Vieris"	23,000 cases
CHARDONNAY [musque] di Lenardo is the only estate in Friuli using the Chardonnay Musque clone exclusively in their vineyards.	IGT – VENEZIA GIULIA See the description of Friulano	100 % Chardonnay Musque	3,400 cases
SAUVIGNON BLANC Two clones of the Sauvignon Blanc grape are used in equal proportion; the first is a Friulian clone and the second is from Sancerre.	IGT – VENEZIA GIULIA See the description of Friulano	50% Sauvignon 50% Sancerre	4,600 cases
"FATHER'S EYES"	IGT - VENEZIA GIULIA - Chardonnay The grapes are hand-picked and Vaslin-pressed. Fermented and aged for 6 months into new barriques of American oak. The wine is left to rest in tanks for a few weeks and then bottled. Malolactic done.	100% Chardonnay	1,250 cases
MERLOT	IGT – VENEZIA GIULIA After destemming, the fermentation takes places on the skins, in stainless steel vats for about 10 days at 28°C (82° F).	100% Merlot	2,500 cases
REFOSCO dal Peduncolo Rosso so called because of its red stem	IGT – VENEZIA GIULIA See the description of Merlot.	100 % Refosco This is a typical indigenous variety.	1,700 cases
CABERNET	IGT – VENEZIA GIULIA This wine is a 50-50 blend of the two Cabernet grapes: Cabernet Sauvignon and Cabernet Franc.	50% Cabernet Sauv.and 50% Cabernet Franc	2,100 cases
RONCO NOLÈ This is a fantasy name. Ronco means "hill". Since there are no hills in the Grave wine zone, "Ronco Nolè" means "there is no hill!"	RED TABLE WINE – Fermented on the skins in stainless steel tanks for about 15 days. After the malolactic it is aged for 12 months in American oak barriques. The barriques are for 1/3 new, 1/3 one year old and 1/3 two years old.	50 % Merlot 25 % Refosco 25% Cabernet	2,100 cases
JUST ME	MERLOT IGT VENEZIA GIULIA Fermented on the skins in stainless steel for around 15 days. Malo-Lactic done. Aged for 18 months in American wood barriques.	100% Merlot Partially dried on the racks.	500 cases
LE NUVOLE	ROSAST - IGT VENEZIA GIULIA	75% Merlot – 25% Refosco white vinification	8500 cases
PASS THE COOKIES ! 13% residual safar	VERDUZZO IGT VENEZIA GIULIA Late harvest. These grapes, the last to be harvested, are left to dry on racks for 3 months. Fermentation in stainless steel tanks.	100% Verduzzo Late harvest.	850 cases

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