

WINE EXPO / Enoteca Centrale / champagne World HQ

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featuring di LENARDO

These brilliant comments appeared in the WINE EXPO's Holiday 2006 News

Robert Rogness, the General Manager, is the author.

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It is matter of fairness and courtesy. Enjoy the reading! Paolo Boselli



Got Value? **Di Lenardo, Gonars, Graves di Friuli**

Massimo di Lenardo's family have grown grapes and made wine in the Graves since the early 1800's but only took the decision to bottle and market their own wines in 1987. Dedicated to both quality and value for money since its inception as an estate bottled brand, this cantina's Tocai Friulano Toh! has consistently been awarded the Almanacco del Bere Bene Oscar for value for money since its first release and the other bottlings are great deals as well:

Di Lenardo Tocai Friulano Toh! 2005, Friuli \$12.99

Bottled under vacuum for maximum freshness, this wine has a pale straw with greenish tints and a characteristic note of bitter almonds on the nose. Delicately flowery and refined, soft and round (with slightly lower acidity than the other whites in the range), this has become one of our biggest hits.

Di Lenardo Sauvignon Blanc 2005, Friuli \$12.99

A field blend of Bordeaux and Sancerre clones of Sauvignon is fermented in stainless steel to preserve the bright aromas of fresh cut grass, yellow pepperoni, melon, sage and peach. This has enough body to satisfy you but no wood to get in the way of its refreshing finish.

Di Lenardo Pinot Bianco 2004, Friuli \$12.99

Di Lenardo Pinot Grigio 2005, Friuli \$12.99

Fresh, clean, wonderfully quaffable, perfect school night whites. The Pinot Bianco is straw yellow and has not only white fruits and flowers on the nose but a big blast of fresh bread and golden delicious apple. With age this develops a complex toasted almond flavor and a bit richer texture. As for the Pinot Grigio, it has twice the flavor at nearly half the price of Santa-Marga-Whatta so it is a true no brainer.

Di Lenardo Chardonnay 2005, Friuli \$11.99

Di Lenardo Chardonnay Woody 2005, Friuli \$15.99

These guys are having fun with Chardonnay: they use the extra fragrant and tasty Musque clone and they call the barrique aged version Woody!

Di Lenardo Cabernet dal Vigneto dal Vieris 2005, Gonars, Graves di Friuli \$11.99

This is a field blend of Cabernets Sauvignon and Franc grown in gravel strewn vineyards, fermented in stainless steel then bottled for maximum aromatic freshness. Soft, smooth and lovely, it is a great value as well and has become the house wine at several local recording studios and production houses.

Di Lenardo Refosco 2005, Graves di Friuli \$11.99

Refosco?!?!? The wine the locals drink with the hearty, Slavic influenced cuisine of Friuli: medium bodied but deeply flavored with dark berry and smoke notes and enough acidity to spar with either Aunt Lottie's piroghis or some spicy pasta (Italian or Thai, bring it on). Smooth enough not to scare the Merlot crowd, interesting enough to get their concerted attention.