



FRIULANO TOH!

Friuli Venezia-Giulia, Italy

Di Lenardo

www.dilenardo.it

Method & Production

Hand made harvest . The whole berries are pressed gently in a pneumatic press. After a first racking, the must is transferred to temperature-controlled fermentation still vats. The wine stayed on the lees for his all life before bottling. Clarification of the musts made with a new “state of the art” flowtation bio-system. Bottled under vacuum.

Tasting Notes

Pale straw with greenish tints and a characteristic note of bitter almonds on the nose. Delicate and refined, soft and round (with slightly lower acidity than the other whites in the range).

Food Matching

A fine match for starters, soups, pasta, rice and fish, especially shellfish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
DL0218	Friulano Toh!	Friulano (Tocai)	2018	13.0%	Screw Cap	12X0.75lt	No	No	No