

di Lenardo
DAL 1878

GOSSIP
PINOT GRIGIO RAMATO

GOSSIP | PINOT GRIGIO – DOC FRIULI

The "GOSSIP" Pinot Grigio exhibits a beautiful, light copper color with luminescent clarity. The lush aromas include wild strawberry, elderberry, hay and dried roses with hints of dried fruits and almond. A beautiful balance of robust fruit and crisp acidity characterize the complex palate with flavors that mirror the notes found in the wine's bouquet. GOSSIP is a unique wine that offers a singular and ancient expression of the Pinot Grigio grape.

FOOD PAIRING: Meat. Chicken is the best backup food to pair with Pinot Grigio, because of its texture and soft flavor. It's light on the palate, and if marinated with either lemon and or white wine, it becomes a remarkable pairing. Try it also with Friuli's is nutty-tasting San Daniele prosciutto. **Fish.** It's pairs beautifully with shrimp, scallops, fish. Try a thai-style shrimp stir fry with chilis and peppers. GOSSIP balances nicely with shellfish, and the round acidity will give a great contrasting bite to spicy peppers. **Cheese.** Cow's milk helps to bring out some of the sweeter flavors in Pinot Grigio (Brie, Gruyere, Mozzarella, Parmigiano Reggiano). Sheep's milk (Gouda, Roquefort, Manchego, Fleur du Marquis, Etorcki) tends to help accentuate the more earthy and mineral tones of it.

BOTTLES PRODUCED: around 15.000

FIRST VINTAGE: 2012

GRAPE VARIETY: 100% Pinot Grigio

ALCOHOL: 12,5%

GROWING AREA: FRIULI VENEZIA GIULIA

The northern Friuli-Venezia Giulia area of Italy benefits from its location among the foothills of the Alps, which utilizes the cool winds that come off the Adriatic to moderate the climate.

TRAINING SYSTEM: Guyot laterale

VINIFICATION:

Hand harvested.

Usually the last harvest of the day, After have been pressed we leave the must in the Press. Here it stays for the night after we lowered the temperature to stop the fermentation. The day after the Pinot Grigio starts again its normal course. Fermentation takes place in stainless steel tanks at a temperature of around 15°C. Maturation on the fine lees in the same fermentation containers continues for 3 months with frequent bâtonnage. After bottling the wine is left to rest in the cellar for another 3 months.

BEST TIME TO DRINK: Our suggestion is to drink it now or in the next 5 years to better preserve its freshness.

SERVING TEMPERATURE: 12 °



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