

*di Lenardo*  
DAL 1878



PASS THE COOKIES!  
IN MY NEXT LIFE, I'LL BE THIN

## PASS THE COOKIES – VINO BIANCO OTTENUTO DA UVE APPASSITE

Deep golden colour with acacia, nut hull, vanilla and honey perfumes. Balanced tannin and sweet and concentrated to give a dried fruit, citrus fruit and caramel flavour. It goes well with almonds and dry desserts or foie gras and blue cheeses as well as on its own for meditation.

**FOOD PAIRING: Dessert.** It goes with a whole variety of foods as a result of the underling tannic taste so, by itself, as an aperitif, with antipasti, and also paté and foie gras. Good also with almonds and dry desserts. **Cheese.** This flavor profile pairs really well with blue cheeses or salty washed rind cheeses like Epoisses, Montasio or Gorgonzola.

**BOTTLES PRODUCED:** around 10.000

**FIRST VINTAGE:** 2003

**GRAPE VARIETY:** 80% Verduzzo 20% Riesling

**ALCOHOL:** 12%

**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.

After the harvest we dry Verduzzo and Riesling grapes on the racks for 3 months. 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 at least 2 months.

**BEST TIME TO DRINK:** Our suggestion is to drink it now or in the next 5 years.

**SERVING TEMPERATURE:** 10°

