



# Bosco de Merlo



**Bosco  
del  
Merlo**

**FRIULI VENEZIA-GIULIA**

**VENEZIA**

**PALADIN**  
VIGNE E VINI



# Bosco del Merlo

Bosco del Merlo is located in a territory full of traditions, between Veneto and Friuli Venezia-Giulia, called D.O.C. Lison - Pramaggiore



**In 1962 Mr. Valentino Paladin** founded the Paladin winery.

In **1988** The Paladin Family bought the vineyards located in an old oak-wood: the **Bosco del Merlo** (the blackbird wood).

From **1990 Lucia, Carlo and Roberto**, the Valentino's children, run the estates providing modern technologies to the wineries and the vineyards.

In **1998** they broaden the property with new vineyards near the wood. The density is between 5000 and 6000 plants/hectar.

# THE FAMILY





## **PASSION AND TRADITION: THE HARMONY IN OUR WINES**

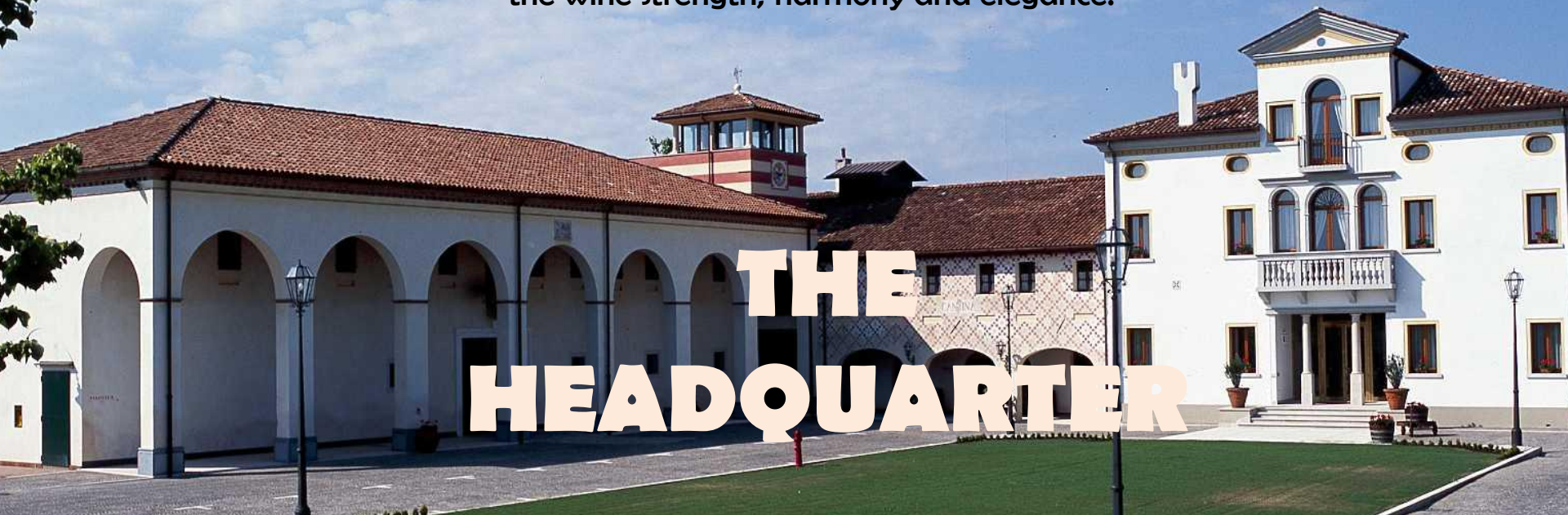
The Cru Area of Bosco del Merlo is located in the hearth of D.O.C. Lison-Pramaggiore, only 50 km far from Venice. It is not too far from Adriatic shores. Bosco del Merlo represents Paladin Family's pride, commitment and expresses our love and passion for the land and its bounty.

The estate, which takes its name from a toponym present on the maps, recalling an ancient oak wood.

The luxuriant vineyards of Bosco del Merlo Winery stretch with 50 hectares between Veneto and Friuli. In the clayey-calcareous soils, the ancient Sylvoz-trained vineyards lie close to modern Guyot and spur-pruned trained ones.

The clonal selection of grapes and the modern training systems we choose, in pair with the particular soil, produce an high-quality grapes.

Each vine produces only a few bunches, harvested by hand and rich in flavors and scents, conferring to the wine strength, harmony and elegance.





# THE VINEYARDS



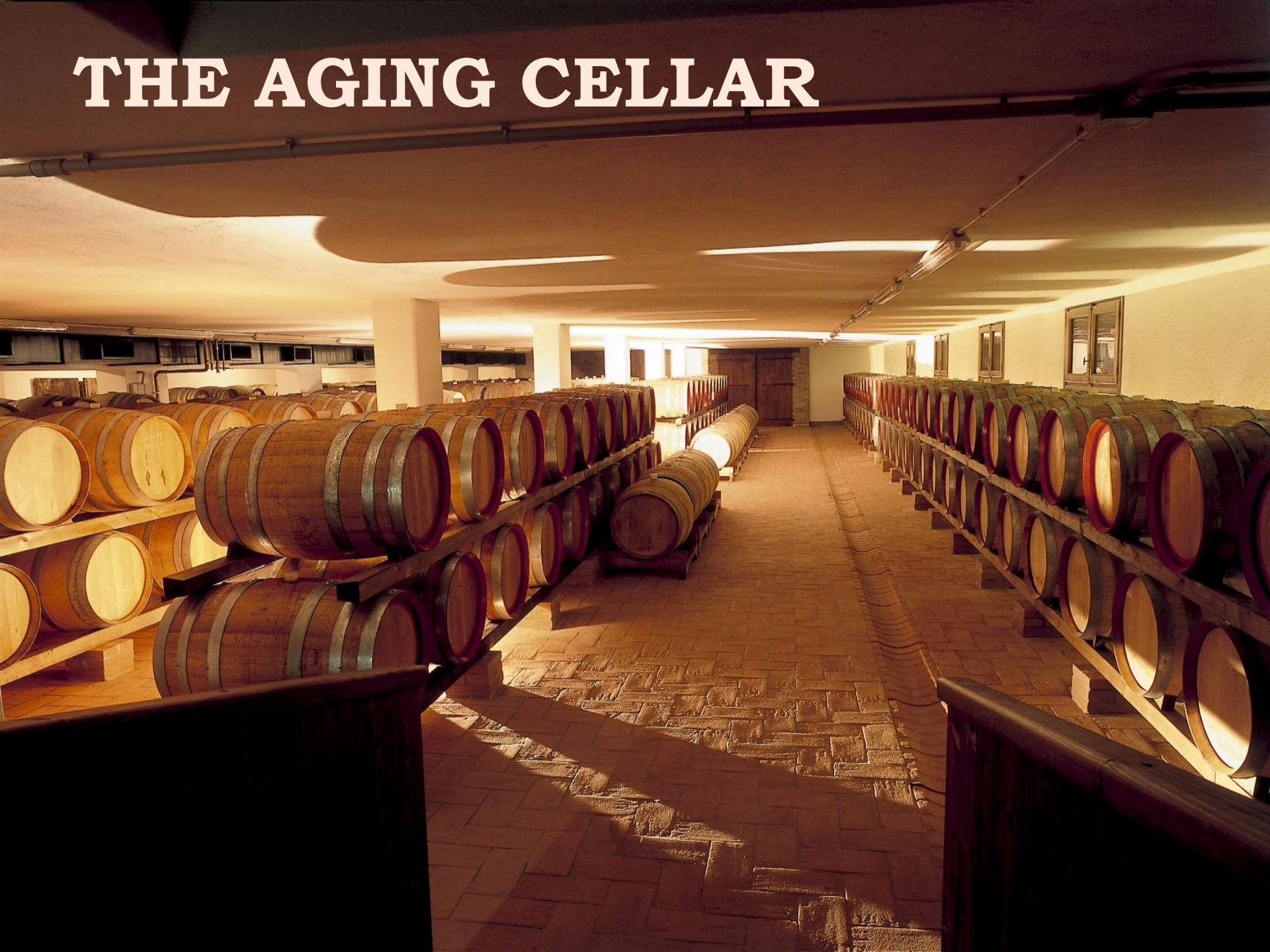


# THE HARVEST BY HAND





# THE AGING CELLAR





# New Entry: PROSECCO!







### **The Grapes:**

**100% Glera** grown in our own vineyards

### **Vinification process:**

Careful harvest. The second fermentation takes place at a temperature of 16°C and produces a fine perlage, particularly pleasant and soft on the palate.

### **Organoleptic characteristics:**

Colour: bright straw yellow.

Bouquet: clearly fruity with hints of apple, pear and a delicate note of citrus fruit, which delicately leaves flowery hints.

Taste: dry, soft and elegant, tangy and lingering, pleasantly lively.

### **Gastronomic matches :**

Great wine for starting meals, it wonderfully matches fish hors-d'oeuvres and fish risottos. Also great as an aperitif and as wine for conversations.

**Alcohol content:** 11% by vol

**Serving temperature:** 8-10°C

# Prosecco Millesimato Brut D.O.C.

La Selection: Silver Medal; Second best Prosecco Millesimato on Weinwelt Germany ; 1 Glass Gambero Rosso

**Worldwide:**

**Baur au Lac Zürich, Hotel Danieli Venise, Art'otel Amsterdam, Café Einstein Berlin, Spezerai Wien**





**The Grapes:**

**100% Sauvignon blanc** grown in our own vineyards

**Vinification process:**

Careful harvest. The harvested grapes are softly pressed every 15 minutes in order to keep scents and aromas. The clean must ferments at a temperature of 18 –19°C. Then the wine ages for 5 months in steel tanks on its noble lees, in order to exalt the varietal characteristics before being released into the market.

**Organoleptic characteristics:**

Colour: pale yellow.

Bouquet: typical, with distinct melon, peach and pepper flavours.

Taste: dry, fresh and lingering.

**Gastronomic matches :**

Ideal with first courses with herbs, shellfish and raw ham.

**Alcohol content:** 13% by vol

**Serving temperature:** 10°C

# Sauvignon Blanc «Turrano» D.O.C.

Concours Mondial de Bruxelles and Berliner Weintrophy: Gold Medal; Concours Mondial de Sauvignon à Bordeaux: Gold Medal ; Finalist for the 3 Glasses of Gambero Rosso 2013-2012-2011-2010-2009





**The Grapes:**

**100% Merlot** produced in our own vineyards.

**Vinification process:**

The maceration goes on for 10 – 12 days. After a first phase in steel tanks, where the malolactic fermentation takes place, the wine ages in 30 Hl oak barrels for 12 months. Then it refines in bottle for 4 months.

**Organoleptic characteristics:**

Colour: deep ruby red with purple hues.

Bouquet: rich and interesting for the good balance between fruity and spicy notes.

Taste: soft, full and harmonious.

**Gastronomic matches:**

Excellent with red roasted or braised meat and with aged cheeses.

**Alcohol content:** 13% by vol

**Serving temperature:** 18°C

# Merlot «Campo Camino» D.O.C.

Concours Mondial de Bruxelles: Silver Medal; 2 Glasses Gambero Rosso



### **The Grapes:**

**Merlot, Cabernet Sauvignon, Malbec ,Cabernet Franc** produced in our own vineyards.

### **Vinification:**

The grapes are harvested by hand and each variety is vinified separately, with macerations lasting from 10 to 18 days. The wines refine in 225 litres barrels for 12 - 15 months; after that they are blended and age for 6 months in 20 and 30 HI barrels. Then the wine refines for 9 months in the bottle.

### **Organoleptic characteristics**

Colour: lively ruby red.

Bouquet: rich and complex with clear notes of small red fruit, spices and tobacco.

Taste: pleasantly austere, it has a pleasant fruity taste supported by a strong but soft body.

### **Gastronomic matches:**

Ideal with roasted red meats, braise and game. Excellent also with gulasch and polish mushrooms.

**Alcohol content: 13% Vol.**

**Serving temperature: 18° C.**

# 360 Ruber Capite

Berliner Wein Trophy: Médaille d'Or; Concours Mondial de Bruxelles: Médaille d'Argent; Decanter Asia: Médaille de Bronze; Gambero Rosso: 2 verres; Veronelli Guide: 90 points