

PALADIN

VIGNE E VINI





**Bosco
del
Merlo**

FRIULI VENEZIA-GIULIA

VENEZIA

PALADIN
VIGNE E VINI

EASTERN VENETO, IN THE HEART OF VENETIAN TERRITORY T



The Paladin Family Group is located in Annone Veneto, only 50 km far from Venice. Here the territory has a long and renowned tradition in viticulture and enology.



THE HISTORY

Paladin Family has a strong and long experience in the wine business **since 1962.**

Founded in 1962 by Valentino Paladin, today Lucia, Carlo and Roberto (the Valentino's kids) manage the estate with love and passion.



Roberto, Carlo and his daughter manage with great enthusiasm the family owned winery becoming leader in Veneto for the production of traditional and cru wines. Paladin estate today is the prime example of quality wine producer in the Veneto region.

PALADIN

THE QUALITY

The Paladin Family has a strong and long tradition in the viticulture thanks to its researches and cooperation with the best enologists and experts from the wine sector. The estate stretches in Annone Veneto, only 50 km far from Venice away, between the famous wine producing regions of Veneto and Friuli, where viticulture has been a long established tradition.

Worked from passionate people, all vineyards follow the most modern methods to improve the quality production. The Paladin estate today is the prime example of quality wine in the Veneto region and the researches on Malbech and Refosco vineyards are some examples.



THE VINEYARDS



THE PRODUCTION

THE WINES

PALADIN
VIGNE E VINI



**Pinot
Grigio**



**Chardonnay,
Sauvignon &
Traminer**



Salbanello



Syrah



Merlot

PRALIS



In vineyard

- This wine is made up of two international grape varieties, Chardonnay, Sauvignon and Traminer, grown with different objectives and techniques. Chardonnay comes from cooler areas and is harvested at perfect maturity. Sauvignon and Traminer comes from sunnier vineyards.

• In cellar

- After the harvest, the two varieties are vinified separately.
- Chardonnay follows a slow fermentation and at low temperatures to enhance the mineral notes and freshness; Sauvignon and Traminer after alcoholic fermentation follows an aging on the lees in steel tanks at a controlled temperature.

• In tasting

- The color is a straw yellow with golden reflections. The aromas range from the delicate aromas of white peach given by Chardonnay to those of the decisive floral and citrus notes of Sauvignon. In the mouth, the entrance is enveloping, the excellent flavor supports the slight sweetness due to the over-ripening of the Sauvignon grapes.

• Plus

- Pralis is a welcome return to Casa Paladin, but under a new guise: it presents itself as a modern wine enhanced by the perfect marriage between these two vines that blend together minerality, aroma, freshness and complexity.

• Pairings

- Aperitif wine, excellent with blue cheeses.
- Gussed with cured raw hams, Asian and oriental food, delicate risottos and fish.
- Taste it at 8°C



The grapes:

100% Pinot Grigio produced in our own vineyards. The variety of “Pinot Grigio” gets its name from the coppery colour of the ripe fruit. This wine comes from the best selection of our grapes. The fermentation without the skins allows the production of a wine with a straw-yellow colour, great personality and of notable structure.

Organoleptic characteristics:

Colour: Intense straw yellow with light coppery hints that reflect the colour of the grape.

Bouquet: Vibrant and elegant, with acacia blossoms.

Taste: Dry and pleasant for the fresh and acidic note. Drinkable and light.

Gastronomic matches:

A splendid wine to accompany great fish courses: elegant shellfish dishes, fish cooked in parchment, baked or grilled fish, savoury seafood hors d’oeuvres, fish soups and seafood risottos.

Alcohol content: 12% vol.

Sugar content: 6 g/l

Tot. Acidity: 6,8 g/l

Serving temperature: 8- 10° C

Bottle size: 750 ml, 375ml

Pinot Grigio DOC

Gold Medal @ Concours Mondial de Bruxelles; Oscar quality-price value; Silver Medal @ Sélection Mondiales des Etiquettes in Canada



The Grapes:

Malbec and Cabernet grapes produced in our own vineyards.

The delicate mellowness of Malbec and the rich body of Cabernet are brought together to create a wine of delightful drinkability, suitable for every occasion. It satisfies the requirement of fresh drinks for modern meals, often made up by a single course.

Organoleptic characteristics:

Colour: Bright ruby red.

Bouquet: Vinous, fresh, with intense notes of redcurrant and raspberry.

Taste: Velvety and well-balanced. It has a notable body and a good supple finish.

Gastronomic matches:

Excellent match to tasty snacks and dishes of the Mediterranean tradition. Suitable at home, and restaurants specialising in pasta dishes.

Alcohol content:

11,5% vol.

Serving temperature:

14° C – it could be also served chilled

Salbanello: Cabernet & Malbec

Concours Mondial de Bruxelles et Berliner Wein Trophy: Gold Medal; Luca Maroni Guide: score **91**



The Grapes:

When the grapes reach the exact degree of ripeness by a particular drying technique called DMR (Doppia Maturazione Ragionata), we remove the fruiting from the trunk, in order to stop the lymph flow towards the grapes. In this way the grapes are subjected to a partial dewatering and thickening of the skins, that will protect the grapes during the drying process. The grapes are left on the vine for 20 days, until they reach the exact degree of drying. Only after this process they can be harvested. The vinification occurs with an average temperature of 25°C, while the maceration lasts for about 15 days.

Organoleptic characteristics:

Colour: intense ruby red with purple reflexes.

Bouquet: at first very intense and complex, then there's a succession of fruit jam and spicy flavours coming together to create a great balance.

Taste: thanks to the overmaturation and the natural concentration it is a wine of a great structure and harmony. Soft but structured, with an aftertaste of red fruits and a long finish.

Gastronomic matches:

Ideal as aperitif or after dinner, specially with platters of medium aged cheeses and cold cuts. Excellent with boiled and baked meat.

Alcohol content: 13,5% vol.

Sugar Content: 20 g/l

Total Acidity: 6 g/l

Serving temperature: 16° C

Syrah

Gold Medal @ Concours Mondial de Bruxelles; 4 grapes in Bibenda Guide 2016

DRAGO ROSSO



IN THE VINEYARD

We select the best plots of the vineyards with the better exposure to the sun to ensure perfect ripening of the fruit. We harvest at normal maturity 70% of the grapes in September and the remaining balance of the parcels of Merlot is left on the plant for several weeks to obtain over-ripening which will give the second vinified wine a decisive aromatic charge and an enveloping structure. The two wines will then be blended before aging in barrels!

IN THE CELLAR

The grapes are vinified at a temperature of 25°C to reinforce color intensity, while the maceration continues for more than 18 days, when the alcoholic fermentation in steel tanks is completed. It follows the aging in barrels, where the malolactic fermentation reveals pleasant aromas and tannins of noble woods.

TASTING

Merlot Drago Rosso has a deep ruby red color. The bouquet has a strong aromatic charge balanced by enveloping scents reminiscent of red fruits, such as cherries and blueberries, accompanied by slight spicy notes. The palate is ample and balanced by a nice structure. The light tannins give a lingering finish and are harmonious. DRAGO'S SOUL Merlot Drago Rosso Paladin is a dynamic and sunny wine, suitable for all situations. A decisive and important wine, thanks to its balance between its freshness, the maturity of the grapes and the aging in wooden barrels.

AGREEMENTS

Perfect to taste during a barbecue with red meat, osso bucco or game with friends. Try it also with charcuterie and/or aged cheeses.

To be enjoyed between 16° and 18°C