

PALADIN

VIGNE E VINI



**Bosco
del
Merlo**

FRIULI VENEZIA-GIULIA

VENEZIA

PALADIN
VIGNE E VINI

EASTERN VENETO, IN THE HEART OF VENETIAN TERRITORY T

Paladin



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, Lucia and Carlo Paladin manage with great enthusiasm the 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.



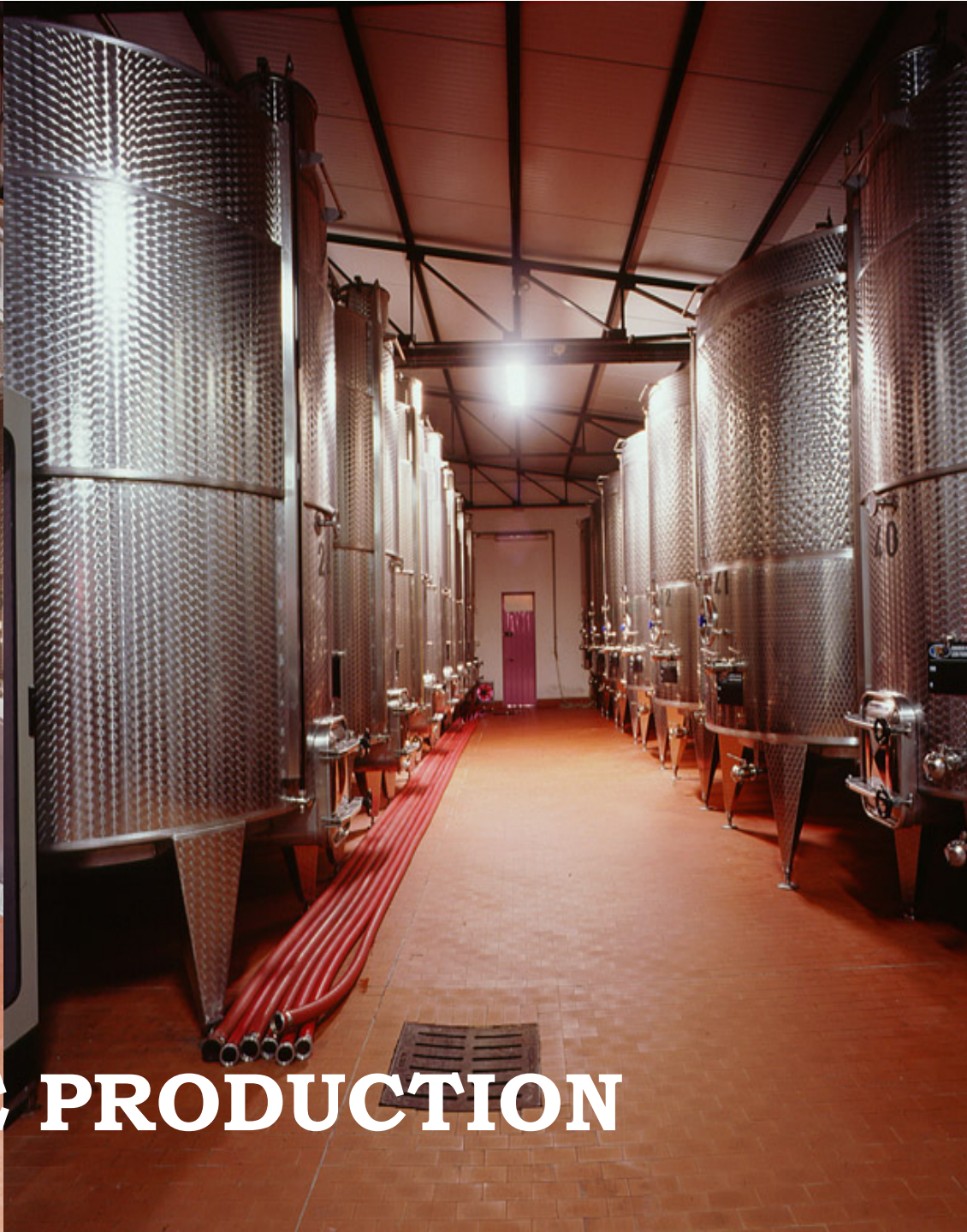
THE QUALITY

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 Malbec and Refosco vineyards are some examples.



THE VINEYARDS



THE PRODUCTION

THE WINES

PALADIN
VIGNE E VINI



**Pinot
Grigio**



Traminer



Chardonnay



Salbanello



Syrah



Malbec



Chardonnay, an internationally known vine, was introduced in our area in ancient times, developing excellent characteristics of elegance and freshness. The Chardonnay grapes ripen early keeping a pleasant freshness.

Organoleptic characteristics:

Colour: Light straw yellow.

Bouquet: Elegantly fruity, with delicate hints of fresh crisp fruit like apple, peach and pineapple.

Taste: Vivacious, lively for the pleasant acidulous note.

Gastronomic matches: Excellent as an aperitif and to match seafood hors-d'oeuvres, delicate first courses, grilled soles and all white fish dishes, herb omelets.

Alcohol Content: 12% Volume

Sugar Content: 7 g/l

Tot. Acidity: 6,5 g/l

Serving Temperature: 6°C

Bottle Size: 750 ml

Formely PRALIS

Chardonnay



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:

100% Traminer produced in our own vineyards. The choice to produce the Traminer, which is not grown much in Eastern Veneto, is part of the company tradition, which has always paid particular attention to the production of aromatic white wines.

This vine finds in our clayey soils the ideal conditions to express its fine aromas and excellent structure.

Organoleptic characteristics:

Colour: straw yellow with light golden hues.

Bouquet: intense, fresh, pleasant, with notes of rose and lime blossom.

Taste: soft, well-balanced, fine with a delicately aromatic aftertaste.

Gastronomic matches:

Ideal with warm and cold hors-d'oeuvres, shellfish and with fish or vegetables risottos.

Alcoholic content:

12,5 % Vol

Serving temperature:

10/12°C

Traminer

Expovina Zürich: Gold Medal Gambero Rosso: 1 Glass



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



The grapes:

100% Malbech produced in our own vineyards. Our company has always been committed to this vine. By 1975, Malbech was already successful at one of the first important national wine competitions. The vine finds in our territory the ideal conditions to fully express its potential characteristics of great length and pleasant fruit. We vinificate it as a monovarietal wine so as to exploit these characteristics and make it exclusive. After 15-days of maceration, the fermentation takes place in steel tanks. Then Malbech ages for 12 months in barriques and for a further 6 months in large barrels, developing spicy aromas. The wine ageing in the bottle lasts at least 6 months, thus obtaining a great harmony.

Organoleptic Characteristics:

Colour: Bright ruby red with noble garnet-red highlights.

Bouquet: Clear and intense fruity scents, with tobacco and spices notes.

Taste: Aristocratic and elegant, perfectly balanced.

Gastronomic matches:

Excellent with baked rhombus fish, red meat dishes, noble poultry and game.

Alcohol content: 13% vol.

Serving temperature: 18°C.

Malbech Gli Aceri

Gold Medal @ Concours Mondial de Bruxelles and Berliner Wein Trophy: 90 scores

in Veronelli Guide: score 90; Gambero Rosso: 2 Glasses; 4 grapes in Bibenda Guide 2016