

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.



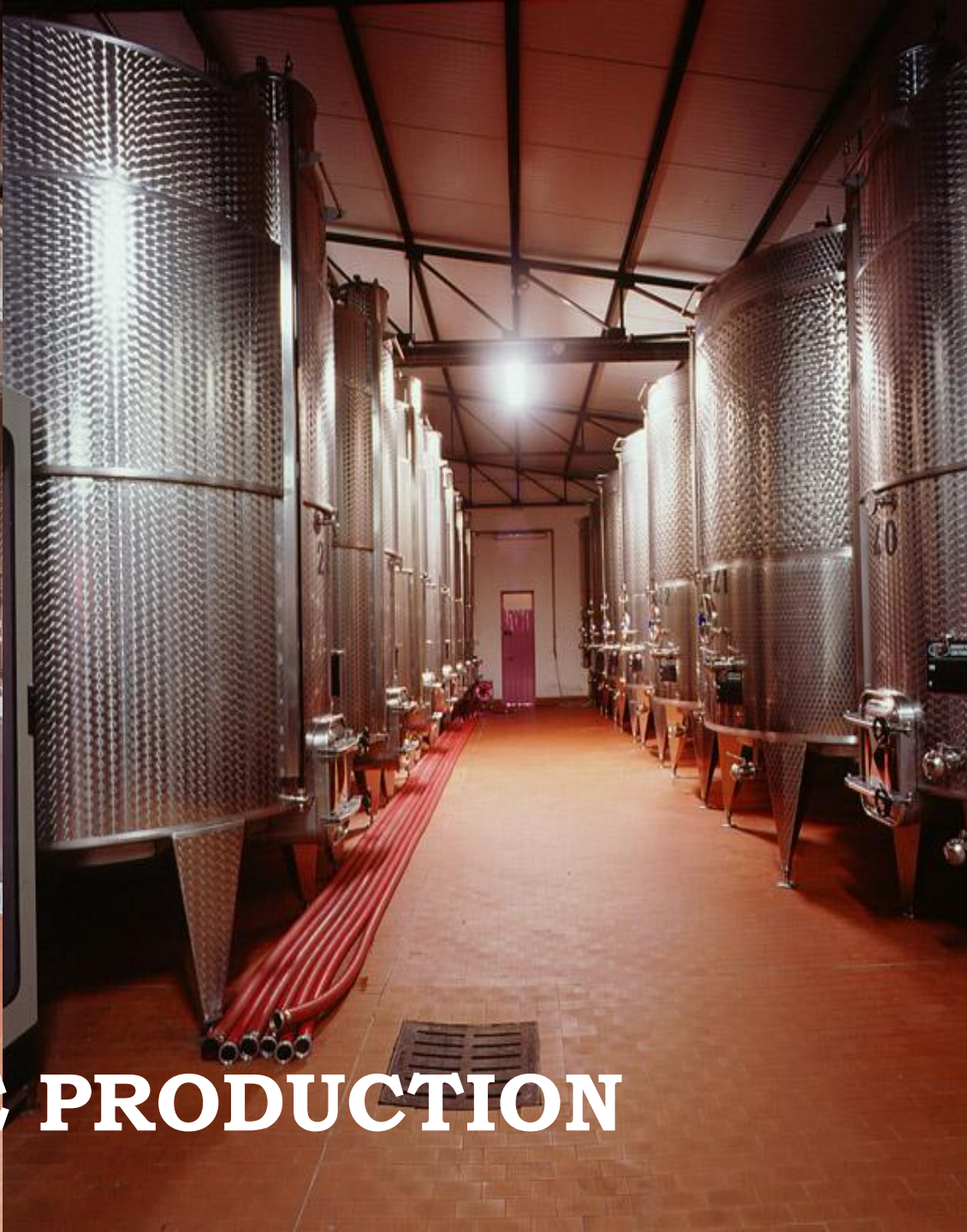
THE QUALITY

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



Pralis



Salbanello



Refosco



Malbech



The grapes:

Very original wine obtained from the vinification of **Chardonnay** and **Manzoni bianco** grapes produced in our own vineyards. These grapes are united to bring forth a particularly well scented and fruity wine.

Organoleptic characteristics:

Colour: Intense and bright straw yellow.

Bouquet: Delicate and elegant for the peach and apricot hints.

Taste: Particularly velvety and enfolding, that reveals a strong personality and an excellent structure.

Gastronomic matches:

It is a classic wine for the entire meal; a wonderful accompaniment to delicate soups, fish dishes, white meats or escalope, soft cheeses, hams and young cold cuts. Good as an aperitif and as wine for conversations.

Alcohol content:

11,5% vol.

Serving temperature:

8-10° C

Pralis: Chardonnay & Manzoni



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.

Serving temperature: 8- 10° C

Bottle size: 750 ml, 375ml

Pinot Grigio DOC

Concours Mondial de Bruxelles: Gold Medal; Oscar quality-price value



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:

100% Refosco dal peduncolo rosso produced in our own vineyards. . It has been cultivated in Eastern Veneto since ancient times and it is one of the native vines of this territory. The grapes, harvested when perfectly ripe, are macerated for 4-5 days in order to obtain a scented, velvety but firmly structured wine.

Organoleptic characteristics:

Colour: Deep ruby red with marked purple edges.

Bouquet: Very fruity with clear hints of blackberry and blueberry that make it particularly pleasant.

Taste: Full-bodied but velvety and well- balanced because of the elegant softness of the tannins.

Gastronomic matches:

Ideal with savoury first courses, fish with sauces, white and red meats, middle-aged cheeses, dried cod, cuttlefish and stewed fish.

Alcohol content:

12% vol.

Serving temperature:

18° C

Refosco dal peduncolo rosso

Concours Mondial de Bruxelles: Silver Medal IWC: Bronze Medal.

It's served at the **Italian Embassy in Tokyo.**



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

Concours Mondial de Bruxelles and Berliner Wein Trophy: Gold Medal; Veronelli Guide: score 90,
Gambero Rosso: 2 Glasses