

PRALIS



IN VINEYARD

This wine is made up of two international grape varieties, Chardonnay and Sauvignon, grown with different objectives and techniques. Chardonnay comes from cooler areas and is harvested at perfect maturity. Sauvignon 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 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.
Guessed with cured raw hams, delicate risottos and fish.

Taste it at 8°C

AWARDS



91 Points
I migliori vini italiani
Luca Maroni Guide



Gold Medal
Gilbert & Gaillard Guide



Gold Medal at
Berliner Wein Trophy

Technical information

- Bottle Size: 0,75 l
- 12,5% Alc. Vol.
- Sulphites: 100 - 120 mg/l (-60% - -52% legal limit)
- Sugar: 19-22 gr/l
- Acidity: 6,2 - 6,6 gr/l
- PH: 3 - 3,2



Certified VeganOK