

Paladin

Millesimato Prosecco DOC Spumanti Extra Dry

THE FACTS

COUNTRY: Italy
REGION: Veneto
APPELLATION: Prosecco
CEPAGE: 85% Glera, 15% Chardonnay
WINEMAKING: Charmat Method. 40 days on the lees. Sugar: 14.5gr/l - Sulphites: 150-170 mg/l - PH: 3 - Acidity: 5.8 gr/l
ALCOHOL BY VOLUME: 11.0%
AGING: 40 days on the lees & 30 days in bottle
ANNUAL PRODUCTION: 10,000 Cases

THE STORY

Paladin was founded by Valentino Paladin in 1962, near Treviso. He moved soon after to Annone Veneto, a historic village on the ancient Roman road Postumia. Valentino discovered his passion for winemaking as a child following his grandfather around a cellar, and passed that on to his family who now operate under a third generation.

PHILOSOPHY: Tradition and innovation are not mutually exclusive, and by respecting the roots of the family and their winery, as well as the land, the innovations used to enhance the quality and yield of the wine can only be seen as successful.

BIOGRAPHY: The wines represent the terroir from which we come.

The selection of labels is made with care and attention, believing in the sharing of history and tradition.

THE ADJECTIVES

OVERALL: Fresh & Versatile

AROMAS / FLAVORS: Apple, Pear, Blood Orange, Violet

MOUTHFEEL: Pleasantly Soft with Fine Perlage

THE SELLING POINTS

Lively and Fun Bubbly with an Extra Kick

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Seaweed Salad, Shrimp Cocktail, Breezy Picnics

