



PALADIN - PINOT GRIGIO DELLE VENEZIE D.O.C.



GRAPES

Pinot Grigio

GRAPES ORIGIN

Vineyards in Annone Veneto are located in an area well-known for its perfect pedological characteristics for the Pinot Grigio cultivation. The high percentage of clay well balanced with caranto gives to the wine welldefined notes, minerality and freshness.

WINEMAKING and AGING

Crio maceration process at low temperature to obtain a light copper color. Fermentation in stainless steel tank. After a refinement of few months, the blend is created.

ANALYTIC DATA

Alcohol content:	13.00% vol.
Total acidity:	6.30 g/l.
Sugar:	5.00 g/l.
pH:	3.12

WINE DESCRIPTION

Colour: light copper with pink shade.

Bouquet: the nose reminds Williams pear, dried flowers and wild strawberry.

Taste: It tastes dry and with a savory taste.

FOOD AND WINE PAIRING

Great as aperitif, as well as during meals. It's perfect with raw fish as salmon sashimi served on a salad bed and a creamy avocado sauce.

SERVICE TEMPERATURE

10°-12° C.

PRODUCER PROFILE

PALADIN spa

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