



delle **VENEZIE**  
THE SEAL of WONDERFUL EXPERIENCES

# PALADIN

## Pinot Grigio delle Venezie DOC ramato



PALADIN  
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### • Grapes

Pinot Grigio

### • Grapes origin

Faé vineyards in Annone Veneto

### • Winemaking and Aging

The two batches are vinified separately, but processed with the same particular method: the cryomaceration process, which consists of a slow and delicate contact between peel and must at very low temperatures to allow a slight release of color to reach the desired shade. The process continues with a soft pressing and ends with the completion of fermentation. After refining in steel tanks for several months, the blend is created between these two fractions to enhance the organoleptic notes.



### • Wine description

**Colour:** coppery shade tending to pink, very particular and elegant

**Bouquet:** perceived, typical scent of William pear, notes of dried flowers and wild strawberries

**Taste:** dry with an excellent flavor for a truly enviable balance continuous citrus hints.



### • Food and Wine pairing

Excellent both as an aperitif and during meals. It goes perfectly with raw fish dishes such as fresh salmon sashimi served on a bed of crunchy salad and a creamy avocado sauce. The combination with seafood risotto is also recommended.



### • Service temperature 6 - 8° C

### • Analytic data Alcohol content: 12,00 % vol.

Total acidity: 6,3 g/l Residual sugar: 5 g/l

