



The Paladin winery is located in the Venetian vicinity, where Veneto and Friuli meet. It is a territory where the viticulture and enology enjoy a long and renowned tradition.

In this area the love of wine and viticulture dates back at least to the Roman age: in the first century AD, Plinio described this fertile area as a huge vineyard and spoke about the boats that, full of wine amphorae, sailed from the north Adriatic ports towards Rome. More recently the Venetian Republic imported the noble drink that became an object of exchange throughout its empire.

1962 represents a fundamental year for the company. It is then that Valentino Paladin transformed a family passion into a real trade by creating a winery. His bottles became rapidly known in the whole Veneto region, so that in 1985 Valentino moved to a new and modern winery in Annone Veneto.





“GLI ACERI” MALBECH IGP VENEZIE

Grapes: Malbec.
 Vinification: We vinify it in purity to enhance its characteristics and make it exclusive. Maceration lasts for 15-20 days; it follows alcoholic fermentation in steel. The Malbec refines for 12 months in barrique and for 6 months in a barrel, where it's enriched with spicy scents and makes tannins more soft and noble.
 Ageing: at least 6 months in bottle.
 Tasting notes: red- colour with noble garnet reflections. In the bouquet, we can feel the fruity hints, accompanied by notes of tobacco and spices.
 Alcohol:13,50% Vol.



“WINE&ART” CELIBERTI MALBECH IGT VENEZIE

Silver label limited edition designed by artist Giorgio Celiberti.
 Grapes: 100% Malbec.
 Harvest: The grapes are harvested by hand, maceration lasts from 10 to 13 days.
 Vinification: After fermentation and decanting the wine is placed in oak barrels for 12 months, and refines for another six months in carats Allier oak. It follows bottling a long rest period.
 Tasting notes: Deep ruby red wine, acquires garnet reflections after long aging. The nose is enveloping for the typical fruity notes present in the Malbec, which evolves over time in an elegant bouquet with hints of spice and tobacco. The taste is dry, full-bodied, and enchanting for its softness.
 Alcohol:13,50% Vol.



“MARCHESE MARGHERITA” AMARONE DELLA VALPOLICELLA DOCG

Limited Edition
 Harvest: takes place in several passages with a strict selection of the grapes, it's made by hand-picking and then the grapes are placed in the fruit shed for drying.
 Vinification: The grapes, collected in cases, remain in drying until December/ January. The loss of water, as consequence of the drying period, improves the concentration of all substances of the grape. Maturation occurs in large wooden barrels, partly new and used barriques. The wine then ages further in bottle until optimal maturity.
 Tasting notes: elegant, with a discreet sweetness and a subtle bitter note. A delicate rose scent, cinnamon, clove, dried figs and dates dominate its aroma palette. The slightly sandy tannins and juicy acidity give it a powerful, pleasantly clear structure on the palate.
 Alcohol: 14,50% Vol.



“DRAGO ROSSO” MERLOT

Grapes: Merlot.
 Vinification: The grapes are vinified at a temperature of 25°C to enhance the intensity of the color, while maceration continues for over 18 days. It follows alcoholic fermentation in steel tanks and a passage in large barrel, where the malolactic fermentation takes place and gives pleasant aromas and noble tannins of wood.
 Tasting notes: deep ruby red color. The bouquet has a strong aromatic charge balanced by enveloping scents reminiscent of red fruit, such as cherry and blueberry, accompanied by light spicy notes. The palate is full and balanced by a good structure. The light tannins give a persistent and harmonious ending.
 Alcohol:14% Vol.



“AGRICANTO” LIQUEUR

Agricanto comes from two words: latin word Agri that means “belonging to the field, to the land” and Canto, a word that calls to mind gratitude to the land for its gifts. Agricanto is the outcome of the venetian tradition born in the '40s of taking products of nature that were commonly present in rural families and mix them together. Paladin winery revamped this ancient recipe with some changes, converting it to a modern digestive, that can perfectly match with desserts and satisfy contemporary consumers. Composition Agricanto is a blend made of Raboso wine, cherry juice, almonds, fine grappa, healing plants and herbs and precious spices. To be served cold, perfect as a digestive. Paired with some dark chocolate, as a base for cocktails, to garnish desserts, ice cream or cheese cake.
 Bottle size: 700 ml
 Alcohol: 25% Vol.



CHARDONNAY

Vinification: Soft pressing in an inert atmosphere, fermentation is slow and occurs at 15°C. It follows aging on the yeasts for about 3 months to give the wine its maximum expression.

Tasting notes: Pale straw yellow.

Bouquet: elegantly fruity, fragrant for the delicate scents of fresh and crunchy fruit, such as apple, and tropical fruit. In mouth it stands out for the fresh note, and for the long persistence.

Alcohol:12% Vol.



PINOT GRIGIO DOC DELLE VENEZIE

This fine variety has a name dedicated to the fact that, at maturity, the grape takes a copper colouring, half among the so-called "white " and " black " grapes, the pinot Grigio DOC comes from the best selection of the grapes.

Vinification in white makes it possible to obtain a wine with a straw yellow colour of great personality and considerable structure.

Tasting notes: straw yellow colour. Intense and elegant bouquet, with notes of acacia and pear flowers. The taste is dry, pleasant for the fresh and mild note. Good body and structure.

Alcohol:12% Vol.



TRAMINER AROMATICO IGP TREVENEZIE

Vinification: Premature grape, strongly aromatic, from the typical light pink colour. The grapes are protected by the oxidation to preserve their primary aromas. A cold criomaceration is performed before soft pressing. Fermentation is slow and occurs at 14°C. It follows a refinement on yeasts for 3 months.

Tasting notes: pale yellow colour with pink reflections. The scent is intense, pleasantly aromatic for its sensual notes of rose and tilia flower. In the mouth is soft, balanced, fine, with gently aromatic aftertaste recalling the passion fruit and lychee. Scents of white fruits and flowers. Maturation evolves towards spicy and mineral notes. Elegant and persistent.

Alcohol:12,80% Vol.



SAUVIGNON BLANC IGP VENEZIE

The careful harvest by hand and the controlled temperatures during production exalt the varietal characteristics of our Sauvignon.

Vinification: after a soft pressure, the wine ages for 5 months in steel tanks on its noble lees. Tasting notes: pale yellow colour. Bouquet is typical, with distinct notes of grapefruit, tropical fruits, citrus, melon, peach. Taste is fruity, dry, fresh and lingering.

Alcohol:12,50% Vol.



PINOT GRIGIO DOC ROSÈ DELLE VENEZIE

Harvest: Grapes are selected from the most windy and sunny vineyards where grapes are perfectly ripe and there's a low yield production. The harvest is fragmented to reach the perfect balance between the acidity note with the first pick and the aromatic and fruity notes with the second one.

Vinification: Each pick follows the crio maceration process at low temperature to obtain a light copper color. Fermented in stainless steel tank. After a refinement of few months, the blend is created.

Tasting notes: Great elegant copper color with pink shade. The nose reminds Williams pear, dried flowers and wild strawberry. It tastes dry and with a savory taste.

Alcohol:12,50% Vol.



PRALIS

Grapes: Sauvignon and Chardonnay.

Vinification: After a careful harvest of the grapes, the fermentation process takes place at a controlled and low temperature around 13-14 °C. After a soft pressure the wine ages for 5 months on its noble lees in steel tank.

Tasting notes: pale yellow colour.

Bouquet is delicate and intense at the same time. At the beginning perception of tropical fruit, peach and citrus fruit, then vegetal notes of pepper and tomato leaf.

Taste is dry, good sapidity and persistence, with typical fruit notes of sauvignon and minerality notes of chardonnay.

Alcohol:12,50% Vol.



SALBANELLO IGP VENETO

Grapes: Malbec and Cabernet.

Harvest: grapes collected in overmaturity and worked to keep a good percentage of whole berries, obtaining a pleasant fruity hint during fermentation.

Vinification: vinified with a 10-day maceration to give the right color to the wine and keep the palate intact at temperatures of 22/24°C to not extract green tannins.

Tasting notes: bright red colour with a fresh vinous scent, intense notes of currants and raspberry. In the mouth is soft and balanced.

Velvety final sensations, particularly fruity. Satisfies the need for a light drink of daily meals. Alcohol:11,50% Vol.



CABERNET SAUVIGNON IGP VENETO

Vinification: The grapes have been vinified with a 15-day maceration to give the wine the right color and keep the palate intact.

Tasting notes: Bright ruby red wine with magenta shades on the glass. In the bouquet, we can find intense and elegant vegetable notes, accompanied by mild hints of red fruits. The taste is characterized by the natural softness supported by a good astringency, which makes it dry and always pleasant.

Alcohol:12,50% Vol.



MERLOT IGP VENETO

Vinification: Fermentation takes place with maceration on the skins at a temperature of 24°C to extract from the skins the colour and the freshest and most fragrant scents.

Tasting notes: bright red colour. Intense, vinous scent, with pleasant hints of violet and ripe red fruit. The taste is dry, very harmonious, of great equilibrium.

Alcohol:12,50% Vol.



REFOSCO DAL PEDUNCOLO ROSSO DOC LISON-PRAMAGGIORE

Vinification: grapes, harvested at perfect ripening, are macerated for 10 – 15 days to obtain a perfumed, soft but important structure.

Tasting notes: Intense red wine with beautiful purple shades. The nose is fruity with hints of blackberry and blueberry making it particularly pleasant and elegant. Typical Spicy notes of pepper, red fruit, blueberry, wild strawberries. The taste is full-bodied, velvety and harmonious for the elegant softness of tannins.

Alcohol:12,50% Vol.



SYRAH

Vinification: grapes are vinified at the average temperature of 25°C, while the maceration lasts for about 15 days. It follows a maturation in wooden barrique of 3/4 passage to obtain from wood a slow oxygenation with the aim of maturing the original tannins, without extracting them from wood, thus giving the wine softness. Tasting notes: Intense red colour with garnet reflections. The perfume is enveloping with notes of red fruit, as blackberries, raspberries and black cherry. Fruity and fresh, with hints of spices and black pepper. In mouth, we can find the cherry in spirit and coffee.

Alcohol:13,50% Vol.



PROSECCO DOC EXTRA-DRY MILLESIMATO

Vinification: The fermentation for the taking of foam takes place at 13°C and gives rise to a fine perlage, particularly pleasant and soft on the palate. This technique also allows to obtain delicate perfumes and intriguing flavours. Tasting notes: pale straw yellow colour. Fine and persistent perlage. The scent is distinctly fruity and remembers apple and pear and with a delicate hint of citrus fruit that blend in the floral. Characterized by a soft taste for the elegant melt of the foam to the palate. Sapid and persistent, pleasantly lively and light to each sip for its moderate alcohol. Alcohol:11% Vol.



“TONDO” PROSECCO DOC DRY

Vinification: The fermentation for the taking of foam takes place at 13°C and gives rise to a fine perlage, particularly pleasant and soft on the palate. This technique also allows to obtain delicate perfumes and intriguing flavours. Tasting notes: pale straw yellow color and a fine perlage. Gently aromatic scent with hints of wild Apple and white flowers. In the mouth, it's soft and elegantly lovely. Sapid, persistent and feisty, with a balanced acid freshness. The "Tondo" variety of Glera from a grape with smaller and round berries, with a higher sugar content, gives more roundness to the product. Alcohol:11% Vol.



MOSCATO SPARKLING WINE

White berry vine, which takes its name from the latin muscum, musk, its typical aroma. The grapes are very fragrant and, to preserve the aroma, the harvest is carried out at night, during the freshest hours and in the absence of oxygen. Vinification: The fermentation is, starting from the must, at a temperature of 13°C, closing the vents at the right moment to obtain the perfect strength, foam and sugar residue. Tasting notes: bright straw yellow with pleasant green flashes. The nose is extremely expressive and refined, aromatic, from the unmistakable, joyful citrus notes. In the mouth there is an embracing, harmonious sweetness, pleasantly supported by a great liveliness. Intriguing wine for its amiability. Explosion of fruit at bouquet. Its moderate strength allows for use in various forms. Alcohol: 6,50% Vol.



“PRIMOROSSO” SPARKLING WINE

Grapes: Merlot, Raboso and Moscato. Harvest: harvested early to maintain good acidity and freshness. Vinification: A cuvée of various grapes which foams at low temperatures. A fresh, sweet and fruity product. Tasting notes: bright red colour, cherry shades, fine perlage with a delicious pink foam. In the nose there are floral and fruity hints with notes of small red fruits and wild roses. In the mouth it's fresh, sensual with a pleasant amiability. Fresh wine, remembers the wines of tradition. Innovative packaging with red lacquered bottle. Alcohol:10,50% Vol.



RABOSO FIORE RED SPARKLING WINE

Grapes: Raboso grapes, one of the oldest varieties of Veneto, it represents the tradition of this region. Harvest: in late autumn. Vinification: Short maceration on the skins, to enhance only the most qualitative part, the wine remains pleasantly lovely, fresh and rich in perfumes, with fruity notes and special softness. Tasting notes: Superior structure, great fruit, excellent aromaticity, intense colour, ruby red with violet reflections, fine perlage and enveloping foam. Persistent and fragrant scent, reminiscent of field violets and cherries. A lively wine, with long and fruity persistence, savory and dry, with an inviting foam. Delicate astringency. Alcohol:11% Vol.