

PINOT GRIGIO ROSE' DOC DELLE VENEZIE



VINEYARDS

Paladin's vineyards 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 well-defined notes, minerality and freshness.

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 aromatic and fruity notes with the second one.

IN THE WINERY

Each pick follows the 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.

IN TASTING

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.

PLUS

The packaging has been accurately studied to create the right harmony with wine's personality. The uniqueness of Pinot Grigio grape is the white flesh and coloured skin. The peel, due to the presence of polyphenols, gives the characteristic pink colour in contact with the must.

PAIRINGS

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.

Enjoy at 10/12°C

Technical information

- Bottle size: 750 ml
- 13 % Alc. Vol.
- Sugar: 7 (±2) g/l

