

SALBANELLO



IN VINEYARD

Malbec and Cabernet grapes collected in overmaturity. The grapes are worked to keep a good percentage of whole berries, thus obtaining a pleasant fruity hint during fermentation.

IN CELLAR

The grapes have been 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.

IN TASTING

Bright red wine, it has a fresh vinous scent, with intense notes of currants and raspberry. In the mouth is soft and balanced. Good the, velvety final sensations, particularly fruity.

PLUS

Experience has taught the Paladin family to combine Malbec and Cabernet in a harmonious blend.

The delicate softness of the Malbec and the rich fabric of Cabernet are combined in a pleasant wine, from the perfect balance, which is suitable for every occasion.

Satisfies the need for a light drink of daily meals.

PAIRINGS

Great to accompany appetizing snacks and traditional Mediterranean dishes. Suggested at home, in the pizzerias, brasseries, bruschetterie and in the restaurants specialized in pasta offer.

Taste at 14°C

ADWARDS

I MIGLIORI VINI ITALIANI
Luca Maroni

94 points
Annuario dei Migliori Vini Italiani
(Luca Maroni)



Bronze Medal
at Concorso Rodeo Uncorked
Texas

Technical information

- Bottle Size: 0,75 l
- 11,5% Alc. Vol.
- Sulphites: 100 mg/l (-33 % legal limit)
- Sugar: 15,5 gr/l
- Acidity: 5,5
- PH: 3,48
- Bottles produced annually: 300 000