

# Paladin Malbech Gli Aceri



## THE FACTS

**COUNTRY:** Italy

**REGION:** Veneto

**APPELLATION:** Veneto IGT

**CEPAGE:** 100% Malbec

**WINEMAKING:** Maceration lasts for 15-20 days

**ALCOHOL BY VOLUME:** 14.0%

**AGING:** 12 months in barrique and for 6 months in a barrel

## THE STORY

Paladin was founded by Valentino Paladin in 1962, near Treviso. He moved soon after to Annone Veneto, a historic village on the ancient Roman road Postumia. Valentino discovered his passion for winemaking as a child following his grandfather around a cellar, and passed that on to his family who now operate under a third generation.

**PHILOSOPHY:** Tradition and innovation are not mutually exclusive, and by respecting the roots of the family and their winery, as well as the land, the innovations used to enhance the quality and yield of the wine can only be seen as successful.

**BIOGRAPHY:** The wines represent the terroir from which we come.

The selection of labels is made with care and attention, believing in the sharing of history and tradition.

## THE ADJECTIVES

**OVERALL:** Aristocratic & Urbane

**AROMAS / FLAVORS:** Tobacco, Allspice, Black Cherry, Blackcurrant, Leather, Plum

**MOUTHFEEL:** Polished & Suave

## THE SELLING POINTS

Valentino Paladin's favorite varietal

**AWARDS:** 94pts Luca Maroni, 91pts James Suckling

**SUSTAINABILITY:** Certified Sustainable, Vegan

**PAIRINGS:** Roasted Quail with Garlic, Seared Duck, Pork Chops