

# CASE PAOLIN

## VIGNAIOLI DI NATURA

Case Paolin is nestled in a territory that has a natural vocation for great wines. In fact, the characteristic clay of the Montello offers soil that is rich in iron and other noble mineral components, which are combined with a particularly favourable microclimate.

### 2009 San Carlo Montello-Colli DOC

Country: Italy

AB Sku: 767322

BC Sku: 853382

Region: Veneto

Case: 6/750 mL

Listing: Spec

The Bordeaux vineyard that produces these wine is grown in "San Carlo" at the foot of Montello, producing Cabernet Sauvignon, Cabernet Franc and Merlot. The vineyard has an Extremely low yield per stalk and per hectare.

Together with the particular exposure to the sun of the land and the harvest that takes place at the time of greatest ripeness, this enables us to obtain grapes with a polyphenolic patrimony worthy of a great wine for aging.

Malolactic fermentation and refinement take place in French durmast oak barriques (at least 50% from the first passage) for a total 12-14 months.

This is followed by assembly in barrels for six months prior to bottling and refinement in the bottle for another six months. Case Paolin SAN CARLO is a splendid wine for meditation, with an intense garnet red color, with the characteristic perfumes of red fruits, violets and musk. It is a full-bodied wine of fine stock, which combines very well with seasoned cheeses, wild game and red meats in general.

It should be served at temperatures from 18-20 °C.



Vintage Trade

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