

# 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.

### 2011 Rosso del Milio DOC

Country: Italy

AB Sku: 767321

BC Sku: 853382

Region: Veneto

Case: 6/750 mL

Listing: Spec

This "Bordeaux cut" (Merlot and Carmenère), is created from our guyot style vineyard in the area of Montello, which is organized according to the instructions of our founder Emilio Pozzobon, who was nicknamed "Milio".

The grapes are harvested in cases during the first decade of October and vinified in red; the wine is refined in 20 hl barrels for 12-18 months and in the bottle for another 6 months prior to marketing.

Rosso del Milio has a persuasive and spicy bouquet and a harmonious and structured taste.

It can be combined with red meats and cheeses of average seasoning.

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



Vintage Trade

t: 604.230.5019 | [info@vintagetradewine.com](mailto:info@vintagetradewine.com)