



*Tenute dei Paladini*



*WINE LIST 2017-2018*





*Tenute dei Paladini*

## PALATIUM CATARRATTO - CHARDONNAY

**Year:** 2017

**Origin:** Sicily

**Grape Variety:** 70% Cattarratto - 30% Chardonnay

**Denomination:** Terre Siciliane IGP

**Capacity:** 750 ml

**Production Area:** Mazara del Vallo, Sicilia.

**Soil:** Medium-textured soil with a good organic content.

**Yield per ha:** 130 q.li

**Vinification:** Grapes 70% Catarratto and 30% Chardonnay. The 70% Catarratto grapes are fermented in steel barrels for 20 days at 12-14 °C. The 30% Chardonnay is fermented in steel barrels for 20 days at 14-16 °C.

**Taste and Structure:** Straw yellow. Nose: the wine is fresh with floral aromas. Taste: it has a good body and a certain minerality stands out, highlighted by an important acidity.

**Pairings:** It goes well with cold seafood antipasti, swordfish rolls, soups.

**Alcohol volume:** 13% Vol.



AZIENDA AGRICOLA ANGILERI FRANCESCA  
Via Palestro, 23 - 91025 Marsala (Tp) - Sicily - Italy  
Tel. +39 0923 951114 cell. +39 3463513366 / +39 3272821666  
[www.tenutedeipaladini.com](http://www.tenutedeipaladini.com) - [info@tenutedeipaladini.com](mailto:info@tenutedeipaladini.com)



*Tenute dei Paladini*

## PALATIUM GRILLO

**Year:** 2017

**Origin:** Sicily

**Grape Variety:** Grillo

**Denomination:** Terre Siciliane IGP

**Capacity:** 750 ml

**Production Area:** Petrosino, Sicilia

**Yield per ha:** 110 q.li

**Vinification:** It is collected manually in small crates; It is de-stemmed and pressed softly. Fermentation is controlled at a constant temperature of 16-18 °C; the aging takes place in stainless steel containers for over 6 months. The bottled wine rests at least one month before being marketed.

**Taste and Structure:** During the tasting it is possible to notice hints of yellow fruit and mediterranean aromas.  
*Fresh and fruity.*

**Pairings:** Fish dishes, risotti and white meat.

**Alcohol volume:** 13 % Vol.



AZIENDA AGRICOLA ANGILERI FRANCESCA  
Via Palestro, 23 - 91025 Marsala (Tp) - Sicily - Italy  
Tel. +39 0923 951114 cell. +39 3463513366 / +39 3272821666  
[www.tenutedeipaladini.com](http://www.tenutedeipaladini.com) - [info@tenutedeipaladini.com](mailto:info@tenutedeipaladini.com)



*Tenute dei Paladini*

## PALATIUM NERO D'AVOLA

**Year:** 2017

**Origin:** Sicily

**Grape Variety:** Nero D'Avola

**Denomination:** Terre Siciliane IGP.

**Capacity:** 750 ml.

**Production Area:** Mazara Del Vallo, Sicilia.

**Yield per ha:** 90 q.li

**Vinification:** The grapes are collected manually in small crates, they are de-stemmed and macerated at a controlled temperature between 24 and 27 ° C; the aging takes place in stainless steel containers and in French wooden barriques for 6 months. The bottled wine rests at least one month before being marketed.

**Taste and Structure:** During the tasting it is possible to notice the intense red color with pleasant hints of fruit and red berry. Warm and harmonious.

**Pairings:** Red meat dishes, wild game, BBQ, soft cheeses.

**Alcohol Volume:** 13,5 % Vol.



AZIENDA AGRICOLA ANGILERI FRANCESCA  
Via Palestro, 23 - 91025 Marsala (Tp) - Sicily - Italy  
Tel. +39 0923 951114 cell. +39 3463513366 / +39 3272821666  
[www.tenutedeipaladini.com](http://www.tenutedeipaladini.com) - [info@tenutedeipaladini.com](mailto:info@tenutedeipaladini.com)



*Tenute dei Paladini*

## Emà

### MOSCATO BIANCO – ZIBIBBO

**Year:** 2017

**Origin:** Sicily

**Grape Variety:** 70% Moscato bianco 30% Zibibbo

**Denomination:** Terre siciliane IGP.

**Capacity:** 750 ml.

**Production Area:** Mazara del Vallo, Sicilia

**Yield per ha:** 90 q.li

**Vinification:** 70% of Moscato Bianco is fermented in steel barrels for 20 days at 12-14 °C. 30% of Zibibbo is fermented in steel for 20 days at 14 - 16 °C.

**Taste and Structure:** Intense and bright straw yellow color, greenish rims, with fine and complex notes that recall aromas of scotch brooms, wisteria and yellow fruit, embellished with a great minerality. Elegant and pleasant taste, with satisfying freshness and extraordinary drinkability.

**Pairings:** Appetizers, cheeses. Fish dishes, risotto, grilled and fried fish.

Serve cool at a temperature of 12-15 °C

**Alcohol Volume:** 13 % Vol.

  
AZIENDA AGRICOLA ANGILERI FRANCESCA  
Via Palestro, 23 - 91025 Marsala (Tp) - Sicily - Italy  
Tel. +39 0923 951114 cell. +39 3463513366 / +39 3272821666  
[www.tenutedeipaladini.com](http://www.tenutedeipaladini.com) - [info@tenutedeipaladini.com](mailto:info@tenutedeipaladini.com)



*Tenute dei Paladini*

## SAN GIORGIO NERO D'AVOLA - MERLOT

**Year:** 2017

**Origin:** Sicily

**Grape Variety:** 70% Nero D'Avola 30% Merlot

**Denomination:** Terre Siciliane IGP.

**Capacity:** 750 ml

**Production Area:** Mazara Del Vallo, Sicilia

**Yield per ha:** 90 q.li

**Vinification:** The maceration lasts 12-15 days at 26 °C with daily pumping over. Once depleted, 50% is aged in French oak and the rest in steel for 4 months.

**Taste and Structure:** Deep red almost black, with purple hues. Nose: develops aromas of plum and blackberry jam with spicy notes. Taste: it is soft and structured and tannins are not lacking while remaining discreet and round.

*Excellent persistence and balance.*

**Pairings:** Rich dishes. Cured meat.

**Alcohol Volume:** 13,5 % Vol.



AZIENDA AGRICOLA ANGILERI FRANCESCA  
Via Palestro, 23 - 91025 Marsala (Tp) - Sicily - Italy  
Tel. +39 0923 951114 cell. +39 3463513366 / +39 3272821666  
[www.tenuteideipaladini.com](http://www.tenuteideipaladini.com) - [info@tenuteideipaladini.com](mailto:info@tenuteideipaladini.com)



*Tenute dei Paladini*

## ISIDE VINO SPUMANTE

**Year:** 2018

**Origin:** Sicily

**Denomination:** Terre Siciliane IGP

**Production Area:** Sicilia

**Elevation above sea level:** > 400 mt

**Soil:** Medium-textured Volcanic soil.

**Vinyard density:** 5000 plants

**Cultivation system:** Cordone speronato o Guyot

**Ql. grapes per ha:** 100-130

**Harvest period:** September - October

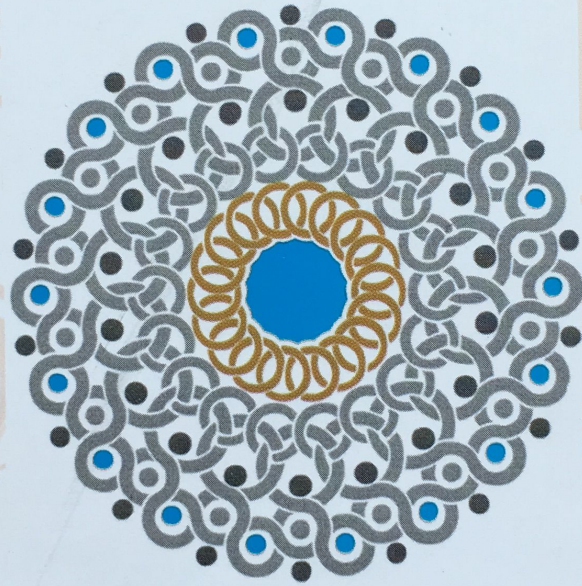
**Climate:** Warm and Humid

**Taste and Structure:** Straw yellow, with greenish reflections, with a fruity aroma; full and harmonious taste.

**Pairings:** Appetizers or during the all meal.

Serve at 10 - 12 °C.

**Alcohol Volume:** 12 % Vol.



AZIENDA AGRICOLA ANGILERI FRANCESCA  
Via Palestro, 23 - Marsala (Tp) - Sicily - Italy  
cell. 3463513366 - 3272821666  
[www.tenutedeipaladini.com](http://www.tenutedeipaladini.com) - [info@tenutedeipaladini.com](mailto:info@tenutedeipaladini.com)