

THE HISTORY OF THE COMPANY

It is with hands dyed red from the Montello soil that the Pozzobon family created Case Paolin. In the early 1970s, Emilio the founder, a farmer and son of farmers, bought the estate where his father and his grandfather had worked as sharecroppers. Abandoning silkworms, he devoted himself entirely to the vineyard and passed on this passion to his three boys: Diego, Adelino and Mirco. Twenty years later, the children grew up to be men, ready to take over the reins of the winery, to transform it and lead it into the new century. In 2013, the first grandson was born, little Emilio. And the story continues...

DIEGO

Born in 1963. He is the eldest of the Pozzobon brothers. He is a cheerful soul who loves to feel the sun on his skin and the open air, so much so that as a young man he worked for a while as a builder together with his uncle before coming to his father's vineyards. It's impossible to shut him up in the cellar. Diego has found his dimension among the rows of vines, where working hours don't exist, but just dedication and passion.

ADELINO

Born in 1965. Since he was a boy, Adelino has been his father Emilio's shadow: he followed him everywhere and worked alongside him, learning the art of the cellar from him, but his nature as a perfectionist soon led him to go further and overtake the master. He is an irredeemable innovator. He runs the cellar stubbornly anchored to the concept of "high quality" and with one eye always on the future.

MIRCO

Born in 1973. He is the "baby" of the family, but even he, like his older brothers, breathed in his father's passion right from the start and was irretrievably infected. Mirco is the technical mind, he is very precise and loves studying. In the early 1990s he graduated in oenology from Conegliano University. His entrance into the winery coincided with the start of a new era for Case Paolin: with him came a new way of thinking about wine and vinegrowing.

OUR ORGANIC PHILOSOPHY

When, in the 1980s, "organic" had not become a magic word yet, the Pozzobon brothers decided to throw away calendars with controlled dates in order to learn to just listen to the needs of their plants. Thus they were among the very first in the area to drastically reduce the use of chemicals in the vineyard. The long road they set off on, with great commitment and conviction towards conversion to organic management, was crowned in 2012 when they obtained the certification. And it continues every day.

PRODUCTION AREAS

There are two historically important areas for producing Case Paolin wines, they are near to each other, but very different. On one side, there are the grey stones of the Belvedere plain that were once the bed of an offshoot of the Piave river and which give the base wines produced on them an irresistible freshness. On the other side, there are the red soils of the Montello hill, the iron-rich and sanguine lands which produce complex and long-lived wines.