1485 wines





DIA IGT Rosato 2021

Alcohol: 14% | pH: 3.55 | Acidity: 5.5 | Bottles : 2800

Production: 40 hl/ha, only 3600 plants/ha | **Average age of the vineyard:** 35 years

Altitude: 370 Mt | **Terroir:** N-W Montalcino | **Micro Area:** Canalicchi Alti

Denomination: IGT Toscana Rosato

Variety: 100% Sangiovese, from the winery selections

Soil: mixed sandy-clayey soil with a rich presence of skeleton

Vintage notes: April begins with a frost that saw temperatures drop to -7° centigrade. The prolonged drought began in June and continued throughout the harvest period - with very little rainfall. Thanks to the temperature changes, in the period from the end of August to the beginning of September, the positive aspect of the vintage was the perfect health condition of the grapes with a notable concentration and positive aromatic component.

Harvest: : First week of October | Handpicked and selected by hand

Vinification: : Spontaneus fermentation in stainless steel tanks at a controlled temperature, delestage, maceration of 40 days, soft pressed.

Aging: Stainless Steel Tanks

Organoleptic characteristics: Bright pink color, our rosé is rich in fruit and floral notes, very fresh and persistent. Aromas of red fruits, such as raspberries and currants, as well as floral aromas reminiscent of violets and geraniums are perceived as well as a delicate and appealing Litchi.

Best time to drink: 2023-2027

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Paradiso di Cacuci

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Paradiso di Cacuci is a winery located in a small “corner ofParadise“ in the northwestern area of Montalcino, about 370 m. above the sea level, in the area of Canalicchi Alti facing the Montosoli hill. Our wine production is centered on the perpetuation of the tradition which, together with a more modern model and in compliance with the values of the Brunello Consortium, uses only from our vineyards which are respectively divided into; 5 ha Brunello di Montalcino, 1 ha. Rosso di Montalcino and 5 ha. di I.g.t. Sangiovese.

The delicate phase of aging of the Brunello is carried out exclusively in oak barrels of Slavonia Garbellotto of 50 hl., for a period of about 36 months, and is carefully controlled by Giuseppe Gorelli, while the part of viticulture performed by Prof. Roberto Lamorgese, bothexperts and appreciated academics who have achieved important results in research and innovation.