1485 wines





Brunello di Montalcino Riserva 2016

Alcohol: 14% | pH: 3.55 | Acidity: 5.5 | Bottles: 2000

Production: 40 hl/ha, only 3300 plants/ha | **Average age of the vineyard:** 35 years

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

Denomination: Brunello di Montalcino Riserva DOCG

Variety: 100% Sangiovese, from the winery selections

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

Vintage notes: The winter was scarcely rainy and with low temperatures in January/February. Spring rainfall in the seasonal average allowed us to create water reserves to overcome the hot months of July/August. The month of September was mild, with good temperature variations between day and night, favoring the perfect ripening of the grapes.

Consorzio del Brunello rating: 5 out of 5 Stars

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.

Cork: High Quality Guaranteed Natural Corks | Amorim NDtech

Maturation: 38 Months in 57 Hl Garbellotto Slavonian Oak Barrels and 8 months in the bottle.

Organoleptic characteristics: Enticing aromas of black-skinned berries, forest floor, violet and new leather lead the way. The juicy, balanced palate offers fleshy black cherry, cinnamon and white pepper alongside fine-grained tannins and firm acidity.

Best Time to Drink: 2024 - 2035

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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.