

Brunello 2016

Alcohol: 14% | pH: 3.50 | Acidity: 5.5 | Bottles: 17000



Production: 40 hl/ha, only 3600 plants/ha | **Altitude:** 370 Mt | **Terrori:** N-W Montalcino

Denomination: Brunello di Montalcino DOCG

Variety: 100% Sangiovese, from the winery selections

Soil: Rich in stone with presence of clay and sand.

Climate: Warm temperate, not too cold winters with hot and dry summers, rainy springs and windy autumns.

Vintage notes: A warm year with a heat spike in August, producing forward wines with ample fruit. The best are lively and balanced; ripe and dense.

Consorzio del Brunello rating: 5 out of 5 Stars

Harvest: Hand picked during the second week of October.

Vinification: Fermentation in stainless steel tanks at a controlled temperature with racking and delestage.

Cork: High quality cork from Cork Supply and Amorim Cork, each tested individually in order to prevent the apparition of any form of defect, both guarantees the quality of the product and in case of a damged cork we reimburse all costs paid by the customer.

Maturation: Minimum of 2 years in Slavonian Oak Barrels and 6 months in bottle before release.

Organoleptic characteristics: Intense ruby red color, complex taste with light notes of black berries and spices. Excellent structure with perfect balance between tannins and acidity, harmonious and persistent.

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Paradiso
di Cacuci

1485 tm
wines

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di Cacuci

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.