Paradiso
di Cacuci



DENOMINAZIONE DI ORIGINE CONTROLLATA
2020
Paradiso di Cacuci
Rosso di Montalcino 2020
Alcohol: 14% pH: 3.55 Acidity: 5.5 Bottles: 10000
Production: 45 hl/ha| Altitude: 370 Mt | Terrori: N-W Montalcino
Denomination: Rosso di Montalcino DOC
Variety: 100% Sangiovese
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: Vintage characterized by a regular spring with rainfall and temperatures in the seasonal average. The beginning of summer was slightly rainy. Hot summer months, with some beneficial thunderstorms at the end of August.
Harvest: Hand picked during the second week of October.
Vinification: Fermentation in stainless steel tanks at a controlled temperature with racking and delestage, maceration 20 days.
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.
Maturation: One year in Garbellotto's Slavonian Oak Barrels and 4 months in bottle before release.
Organoleptic characteristics: Ruby red color, complex aroma with light notes of red, black fruit and spices. Taste of excellent structure with excellent balance between tannins and acidity, harmonious and persistent.

1485 wines

Paradiso
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.