

PARADISO DI CACUCI BRUNELLO DI MONTALCINO

'SAN-JO-VAY-ZAY'



93 POINTS
WINE ENTHUSIAST

Red Wine | Sangiovese | Tuscany, Italy | DOCG

Montalcino, a picturesque medieval town, is situated in Tuscany and surrounded by rolling hills covered with vineyards and olive groves. Winemaking dates back thousands of years to the Etruscans and the Romans. Brunello di Montalcino ('brun-nello dee mont-tall-cheeno') is one of Italy's most prestigious and renowned wines. It is made exclusively from Sangiovese Grosso, a particular biotype of Sangiovese that thrives in this area.

Brunello is a full bodied and complex red wine. It is aged for a minimum of 5 years before release to the market with 3 years in Slavonian oak. The wine's fame stems from its exceptional aging ability and the evolution of flavor and character over time, making it highly sought after by enthusiasts. This wine displays notes of forest floor, black cherry, raspberry, black pepper and leather. Elegant finish with fine integrated tannins Pairs well with all types of meats, hard cheeses, grilled vegetables, and tomato based dishes.

Paradiso di Cacuci is located in a small 'corner of Paradise' in the northwestern area of Montalcino. With their northerly location within the appellation, all of Paradiso's wines show bright acidity, elegance, and finesse. The winery was founded in 1964 and was one of the first to belong to the Brunello di Montalcino consorzio. Wine production is centered on perpetuation of tradition along with modern techniques and the values of the consorzio.



FLAVORS

CHERRY-RASPBERRY-LEATHER-DRIED
HERBS-FOREST FLOOR

FRUIT



BODY



SWEETNESS



ACIDITY



TANNIN



1 hour



Room Temp



Now - 2031