

# PARADISO DI CACUCI



## BRUNELLO DI MONTALCINO

Montalcino, Italy

### GRAPE VARIETY

100% Sangiovese

### PRODUCTION

Paradiso di Cacuci is situated on the north-west outskirts of the town of Montalcino, in the Canalicchi-Alti area, just south of the famous Montosoli hill. Bordered on three sides by woodland, Paradiso is on the edge of the region's western side which remains mostly wild and forested. The tiny 15-acre vineyard sits on gentle, east-facing slopes at an altitude of 1,200 feet. The soil here is an alluvial mix of clay, sand, and river stones. This, and the chilly northern wind, give the wines distinct minerality and good structure. The production philosophy at Paradiso di Cacuci is based on the traditional, low intervention approach. This requires meticulous care, expertise, and lots of hard work. The vines are farmed organically and sustainably. Grapes are harvested, sorted, and selected carefully by hand. The best grapes are destemmed and slowly fermented with their skins by indigenous yeasts. This preserves the authentic bond from the vineyard. After 40 days of maceration, the wine is racked and soft-pressed off the skins and begins a long malolactic fermentation. Finally, the wine is pumped softly into traditional Slavonian oak casks and aged for a minimum of 36 months. The sum of this laborious approach is an elegant, well-balanced Brunello, deep and pure. The finished wine is ready to be enjoyed upon release but possesses the balance and structure to develop further in the bottle over many years.

### ESTATE

The estate and vineyards at Paradiso di Cacuci were founded in 1964. For most of its history, the wine produced from this special place was simply sold off to other wineries. This all changed in 2017 when Gogu Cacuci noticed the true potential for this land. This paradise could produce spectacular Brunello, and Gogu was going to do just that. He purchased the estate and overhauled everything. He started with the tedious process of converting the vineyards to sustainable, organic production. Then he purchased new casks and equipment. Finally, he hired a top wine making team, including wine consultant Giuseppe Gorelli. Each vintage this small estate produces only 25,000 bottles across all designations. *Vegan Friendly.*

### TASTING NOTE

Sweet ripe cherries mingle with hints of tobacco and orange peel. Medium-bodied and dry, the fresh and elegant palate features a scintillating interplay between minerality, acidity and very fine tannins. Dotted with subtle chocolate undertones, the savory finish is deep and persistent.

### FOOD PAIRING

Ham and bean soup, steak with sautéed mushrooms, and hearty, mature cheese all make wonderful pairings.

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