

# PARADISO DI CACUCI

## Brunello di Montalcino

Montalcino, Italy



### GRAPE VARIETIES

100% Sangiovese

### TASTING NOTE

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

### FOOD PAIRING

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

2018 **92** JAMES SUCKLING

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