

PARADISO DI CACUCI



ROSSO DI MONTALCINO

Montalcino, Italy

GRAPE VARIETIES

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 12 months. The sum of this laborious approach is an elegant, well-balanced Rosso di Montalcino, fresh 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 several 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

Ruby red in color, this wine boasts a complex aroma with light notes of cherry, red plum and wild berries. The fresh and elegant palate showcases distinct minerals balanced by spritely acidity, culminating in a persistent finish.

FOOD PAIRING

Pair with sausage and mushroom pizza, of course! Very versatile, it's also great with roast chicken, pasta and aged cheeses like Parmigiano-Reggiano and Pecorino Romano.

2021 **91** JAMES SUCKLING

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5/6/2025