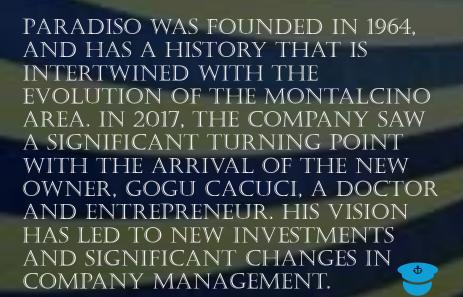


A STORY OF TRADITION AND REINASSANCE



Paradiso di Cacuci





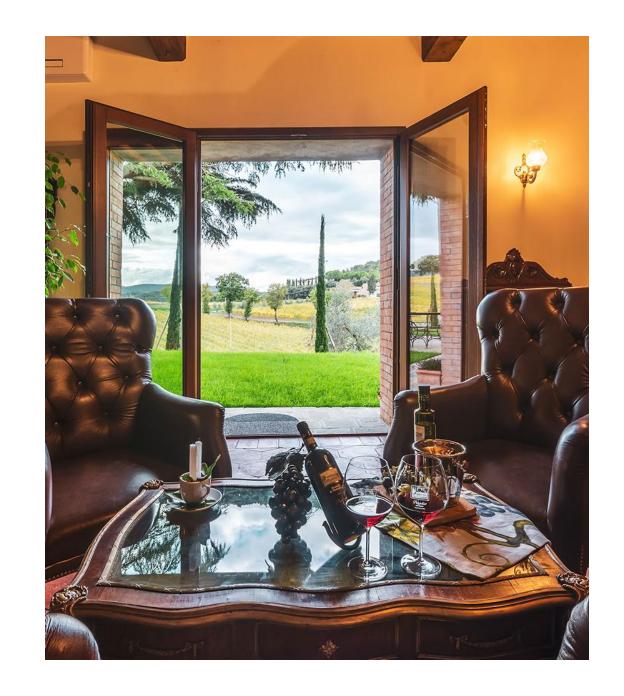


DURING THIS RENAISSANCE PERIOD, SUBSTANTIAL IMPROVEMENTS WERE MADE BOTH IN THE CELLAR AND IN THE VINEYARDS. NEW INVESTMENTS IN THE CELLAR, SUCH AS THE PURCHASE OF NEW BARRELS AND THE RENOVATION OF THE FERMENTATION AREA, HAVE FOCUSED DECISIVELY ON THE HIGH QUALITY OF THE WINE.

PROMINENT PROFESSIONAL FIGURES HAVE JOINED THE COMPANY TEAM, WITH MARIUS RAULEA AS MANAGING DIRECTOR, PROFESSOR ROBERTO LAMORGESE RESPONSIBLE FOR AGRONOMIC MANAGEMENT, GIUSEPPE GORELLI WINE CONSULTANT AND FRANCESCO DITTA COORDINATING COMMUNICATION AND SALES.

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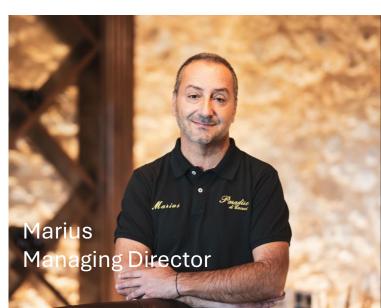
PEOPLE











WHERE



TERROIR

PARADISO DI CACUCI EXTENDS OVER 6 AND A HALF HECTARES OF ORGANICALLY CONVERTED VINEYARDS RUN THROUG SUSTAINABLE FARMING. THE VINEYARD IS LOCATED AND EXPOSED ON THE WILD NORTH-WEST SIDE OF MONTALCINO, A CORNER OF HEAVEN, SURROUNDED BY WOODS, IN FAVOR OF THE DRY AND CHILLY WINDS COMING FROM THE NORTH AT AN ALTITUDE OF APPROXIMATELY 370 METERS A.S.L. AND PRECISELY IN THE CANALICCHI ALTI AREA CLOSE BY THE NOTORIOUS MONTOSOLI HILL. THE EXPOSURE AND THE COMPOSITION OF THE SOIL, MAINLY CLAYEY WITH A GOOD PRESENCE OF SAND AND RIVER STONES GIVE TO THE WINES MINERALITY AND GREAT AGING POTENTIAL OF THE WINES.



PHILOSOPHY & MISSION

THE PRODUCTION PHILOSOPHY OF PARADISO DI CACUCI IS BASED ON THE TRADITIONAL AND ARTISANAL APPROACH WITH LOW INTERVENTION.

THIS TRANSLATES INTO A
PRODUCTION THAT BEGINS AT AN
AGRONOMIC LEVEL WITH THE
REJECTION OF HERBICIDES AND
PESTICIDES, AND FOLLOWS IN THE
HARVEST WITH A MANUAL SELECTION
OF THE GRAPES TO CONCLUDE WITH
CAREFUL ATTENTION TO RIGOROUS
WORK IN THE CELLAR. BRINGING THE
NATURAL ELEGANCE OF THE NORTH
IN THE BOTTLE IS OUR MISSION.





FERMENTATION

WHOLE BARRIES FERMENTATION
USING INDIGENOUS YEASTS AND
MINIMAL USE OF WINEMAKING
AIDS IN ORDER TO PRESERVE THE
AUTHENTIC CHARACTER OF THE
GRAPE AND ITS DISTINCTIVE
BOND WITH THE TERRITORY.



MACERATION

THE MACERATION LASTS 40 DAYS TO EXTRACT ALL THE COLOR AND THE TANNINS. AFTER RACKING THE SKINS ARE SOFT PRESSED AND THEN THE WINES, AFTER A LONG STATIC DECANTATION WHILE A NATURAL MALOLACTIC FERMENTATION TAKES PLACE, ARE READY TO BE FINALLY SOFT PUMPED INTO OUR TRADITIONAL BARRELS MADE OF SLAVONIAN OAK.





PARADISO DI CACUCI IS ONE OF THE RESEAUTIONAL WINERIES» IN THE MONTALCINO AREA. BEING TRADITIONAL SEINS AT LEAST 2 IMPORTANT THINGS. WE DON'T USE ANY FRENCH OR AMERICAN DE ELIS AND OUR AGING PROCESSES ARE LONGER THAN REQUESTED FROM THE CONSTITUM. MINIMUM 36 MONTHS FOR THE BRUNELLO AND AT LEAST 12 MONTHS FOR OUR ROSSO IN LATE RELEASE. TRADITIONAL BRUNELLOS ARE AGED ONLY IN SLAVONIAN OAK, THAT IS THE MOST NATURAL WAY TO AGE THE WINES, BEING THE BARRELS NEUTRAL CONTAINEIRS, SO NON - TOASTED OR SMOKED. TRADITIONAL BRUNELLOS ARE ELEGANT, VERY WELL BALANCED AND READY TO BE APPRECIATED RIGHT AFTER THE RELEASE IN THE MARKET, NOT AUSTERE, NO BIG SHOULDERS AND AGGRESSIVE IN OAK TASTE LIKE MOST OF THE MODERN BRUNELLO IN THE MARKET.

OUR PRODUCT RANGE

















ROSSO DI MONTALCINO IN LATE RELEASE

GRAPE: SANGIOVESE 100%

NATURAL FERMENTATION, LONG MACERATION UP TO 40 DAYS, SPONTANEOUS MALOLACTIC FERMENTATION, STATIC DECANTATION. 12 MONTHS OF AGING IN SLAVONIAN OAK.

RUBY RED COLOR, COMPLEX AROMA WITH LIGHT NOTES OF CHERRY AND RED PLUM AND WILD BERRIES. IN THE MOUTH IT IS FRESH AND ELEGANT, MINERAL AND BALANCED, WITH MARKED VERTICAL ACIDITY. DEEP AND PERSISTENT.



BRUNELLO DI MONTALCINO

GRAPE: SANGIOVESE 100%

NATURAL FERMENTATION, LONG
MACERATION UP TO 40 DAYS, SPONTANEOUS
MALOLACTIC FERMENTATION, STATIC
DECANTATION. 36 MONTHS OF AGING IN
SLAVONIAN OAK.

SWEET RIPE CHERRIES WITH SOME GREEN TOBACCO AND ORANGE PEEL FOLLOW THROUGH TO A MEDIUM BODY, WITH VERY FINE TANNINS AND A SAVORY FINISH. CHOCOLATE UNDERTONES. IN THE MOUTH IT IS FRESH AND ELEGANT, MINERAL AND BALANCED, WITH MARKED VERTICAL ACIDITY. DEEP AND PERSISTENT.



BRUNELLO DI MONTALCINO RISERVA

GRAPE: SANGIOVESE 100%

NATURAL FERMENTATION, LONG
MACERATION UP TO 40 DAYS, SPONTANEOUS
MALOLACTIC FERMENTATION, STATIC
DECANTATION. 46 MONTHS OF AGING IN
SLAVONIAN OAK.

THE NOSE STARTS SWEET AND PLAYFUL, WITH AROMAS OF CHOCOLATE FROSTING AND CANDIED CHERRIES, BEFORE UMAMI NOTES OF BALSAMIC, DAMP FALLEN LEAVES AND UNDERBRUSH GRADUALLY EMERGE. ON THE PALATE, SWEET AND TART BERRY FLAVORS MINGLE, AT LEAST UNTIL A RAZOR-SHARP BLADE OF ACID PIERCES THE TONGUE WHILE FIERCE TANNINS LOOK ON.



BRUNELLO DI MONTALCINO IX CIELO

GRAPE: SANGIOVESE 100%

NATURAL FERMENTATION, LONG MACERATION UP TO 40 DAYS, SPONTANEOUS MALOLACTIC FERMENTATION, STATIC DECANTATION. 36 MONTHS OF AGING IN SLAVONIAN OAK. UNFILTERED.

THE NOSE STARTS SWEET AND PLAYFUL, WITH AROMAS OF CHOCOLATE FROSTING AND CANDIED CHERRIES, BEFORE UMAMI NOTES OF BALSAMIC, DAMP FALLEN LEAVES AND UNDERBRUSH GRADUALLY EMERGE. ON THE PALATE, SWEET AND TART BERRY FLAVORS MINGLE, AT LEAST UNTIL A RAZOR-SHARP BLADE OF ACID PIERCES THE TONGUE WHILE FIERCE TANNINS LOOK ON.



PAVLA IGT SUPER TUSCAN

GRAPE: SANGIOVESE 55% - 15% CAB. FRANC - 15% CAB. SAUVIGNON - 15% MERLOT - 5% SYRAH

NATURAL FERMENTATION, LONG MACERATION UP TO 40 DAYS, SPONTANEOUS MALOLACTIC FERMENTATION, STATIC DECANTATION. 12 MONTHS OF AGING IN

RUBY RED COLOR, COMPLEX AROMA WITH LIGHT NOTES OF BLACKBERRY FRUIT AND SPICES. TASTE OF EXCELLENT STRUCTURE WITH EXCELLENT BALANCE BETWEEN TANNINS AND ACIDITY, HARMONIOUS AND PERSISTENT.



DIA IGT ROSATO

GRAPE: SANGIOVESE 100%

NATURAL FERMENTATION, LONG
MACERATION 24 HOURS, SPONTANEOUS
MALOLACTIC FERMENTATION,

BRIGHT PINK COLOR, RICH IN FRUIT AND FLORAL NOTES, SUCH AS RASPBERRIES AND CURRANTS. FLORAL AROMAS REMINISCENT AS WELL AS A DELICATE AND APPEALING LITCHI.

AWARDS THAT MAKE US PROUD























BULLET POINTS

ORGANIC AND SUSTAINABLE FARMING

LOW YEARLY PRODUCTION NEVER MORE THAN 25,000 BOTTLES

A HIDDEN GEM WINERY UNKNOWN TO THE MOST

AN AUTHENTIC REPRESENTATION OF NORTHERN'S BRUNELLO WITH MODERATE ALCOHOL CONTENT, VERTICAL FRESHNESS AND MINERALITY

100 % TRADITIONAL AGING IN SLAVONIAN OAK THAT NOWADAYS IS HARD TO FIND

STRONG PRICE IN THE MARKET, AN OPPORTUNITY TO MAKE GOOD MARGINS WITHOUT SELLING BIG VOLUMES

OPPORTUNITY FOR BEST CUSTOMERS TO STAY AT OUR WINE ESTATE

VEGAN FRIENDLY