



IL PARADISO DI FRASSINA

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Paradiso di Frassina has been inhabited since at least 1,000 AD and is located 5 km (3 miles) south of Montalcino, at the foot of the Montosoli hill. This isolated yet pleasantly accessible spot offers splendid and unobstructed views across the rolling Tuscan hills, as far as the eye can see.

Giancarlo Cignozzi, already well acquainted with this particular part of Tuscany, discovered Paradiso di Frassina in 1999 and when he did so he found an oasis of old vines, a ruined house with a dilapidated roof; in one moment he could feel inside himself the birth and living history of this farm as if the past was coming back to life: the old wine cellars, the barn, the pig sty and the farm stores. Since then the old vines have been carefully brought back to life, and the wine cellars and ancient farmhouse have been restored to their former splendour. Paradiso di Frassina is today a meeting point for those who want to soak up the magic of this place and regenerate their spirits. A visit to Paradiso di Frassina demands that those who come here immerse themselves completely in a virtuous cycle of the life of the vine and wine itself, with educational wine tastings and wine cellar visits in a unique and exclusive musical atmosphere.

Music Therapy gets into Vineyards • When I began to restore the farmhouse at Paradiso di Frassina and to plant a new Sangiovese vineyard around it, I intuitively felt that playing music to the vines would benefit their growth, as well as making me happy and enriching this place. My vinous musical experiments echoed around the world, and attracted the attention of researchers at the University of Florence's agricultural faculty with whom I have been collaborating since 2005 on the music's physiological effects; and more recently with the University of Pisa on the entomological side.

With the Universities our studies, both in the field and in the laboratory, focus on the positive effects sound waves have on the vine's root system, leaves and flowers, with particular emphasis on the repellent effect the sound waves have on parasites and predators of wine grapes. In this way a new and dynamic impulse has been given to organic farming methods, oriented towards the effects sound waves have on the growth of wine grape vines, and although experiments are still in their early stages the early results are so far very encouraging.

Irrespective of the scientific side, music for me ultimately remains an amazing way of marrying art with new paths of knowledge.

ENOLOGIST: Federico Ricci

OWNER: Famiglia Cignozzi



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Montalcino DOC and DOCG

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Brunello di Montalcino DOCG

This Brunello results from a careful selection of the best Sangiovese grapes from Paradiso's vineyards. Its notable elegance is due to the fact the vineyards actually lie to the north of Montalcino, in a cooler zone in which vines can grow in a balanced way and avoiding heat stress, producing delicate, refined and elegant red wines.

Grapes variety **100% Sangiovese Grosso**

Production area Vineyards from the surrounding area of Montosoli hills

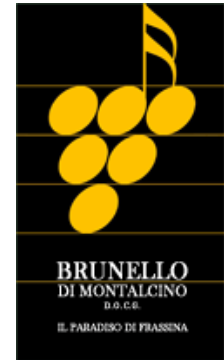
Annual production 10-12.000 bottles/750ml

Growing area Montalcino - Siena (Tuscany)

General Vineyards information Average altitude (above sea level): 250 mts | Ground: Loamy, clay; | Breeding: Spur cord; | Grape yield: 40 hl/ha

vinification and maturation Harvest from mid-September onwards by hand picking; Fermentation in temperature controlled stainless steel vats. The obtained wine age 12 months in French oak barrels (500 lt) and 18 months in French oak barrels (20/30 hl). Further refining in bottle for a minimum period of 18 months.

organoleptical characteristics **Colour:** Rubin colour, with gentle grenade nuances. **Bouquet:** Soft bouquet with perfumes of the fruits from the wood, musk and flower tonalities. **Taste:** This wine has the fruity notes typical of the Brunello with a unique soft elegance of taste.



Tasting notes

"Gea" DOC S. Antimo

This wine takes its name from an Earth goddess and also from my youngest daughter. It is a Sangiovese of rare purity, grown on the best slopes of Paradiso in Montalcino. Aged in barrels for around one year and then matured in bottle for ten months before release.

Grapes variety **100% Sangiovese Grosso**

Production area Vineyards from the surrounding area of Montosoli hills

Annual production 10-12.000 bottles/750ml

Growing area Montalcino - Siena (Tuscany)

General Vineyards information Average altitude (above sea level): 250 mts | Ground: Loamy, clay; | Breeding: Spur cord; | Grape yield: 60 hl/ha

vinification and maturation Harvest from mid-September onwards by hand picking; Fermentation in temperature controlled stainless steel vats. The obtained wine age 12 months in French oak barrels (225 lt). Further refining in bottle for a minimum period of 12 months.

organoleptical characteristics **Colour:** Intense rubin red with light grenade nuances. **Bouquet:** Neat perfumes of fruit with cherry scents. **Taste:** Balanced and pleasant taste enhancing the olfactory scents in an easy and harmonious way.



Tasting notes

"Frassina Rosso" IGT Toscana Rosso

This is the most vivacious and exuberant wine in Paradiso's range. It is our first wine from certified organic grapes (certified by BIOS since 2008) coming from our vineyards in Montalcino and those in the Maremma. A touch of oak ageing renders this wine more precious, especially so in the most recent vintages.

Grapes variety 35% Sangiovese, 30% Cabernet Sauvignon, 25% Syrah, 10% Ancellotta

Production area From our Maremma Vineyards (7.5 acres)

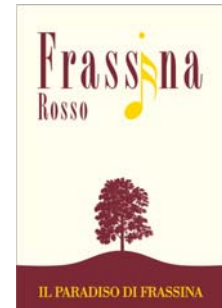
Annual production 10.000 bottles/750ml

Growing area Maremma area - Grosseto (Tuscany)

General Vineyards information Average altitude (above sea level): 200 mts | Ground: Sandy, clay loam; | Breeding: Spur cord & guyot; | Grape yield: 56 hl/ha

vinification and maturation Harvest from mid-September onwards by hand picking; Fermentation in temperature controlled stainless steel vats. The obtained wine age 5 months in French oak barrels (225 lt). Further refining in bottle for a minimum period of 3 months.

organoleptical characteristics **Colour:** Intense brilliant ruby red. **Bouquet:** with neat perfumes of fruits with cherry and blueberry scents and large flower bouquet. **Taste:** Balanced and pleasant taste, easy to drink with a great finish this wine can be combine with white and red meat, pasta with ragù sauce and young cheese.



Tasting notes

"12 UVE" IGT Maremma Toscana Rosso

A red wine absolutely unique of its type, born of a careful selection of **12 different grape varieties** ("uve"), of which six are Tuscan and six Bordeaux, grown on the Cinigiano hills near the Mediterranean in the lee of Mount Amiata. **"One grape, one note"**. With this idea the 12 grapes express a musical ensemble as well as the diverse individuality of each grape in the wine.

Grapes variety two clones of Sangiovese (25%), Cabernet Sauvignon (20%), Cesanese d'Affile (10%), Syrah (10%), Petit Verdot (8%), Marcellan (6%), Ancellotta (6%), Alicante Bouschet (5%), Carmanère (4%), Tannat (3%), Canaiolo (3%)

Production area From our North Maremma Vineyards (15 acres)

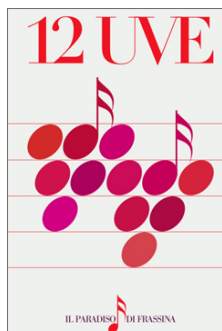
Annual production 6-8.000 bottles/750ml

Growing area Maremma area - Grosseto (Tuscany)

General Vineyards information Average altitude (above sea level): 200 mts | Ground: Sandy, clay loam; | Breeding: Spur cord & guyot; | Grape yield: 32 hl/ha

vinification and maturation Harvest from mid-September onwards by hand picking; Fermentation in temperature controlled stainless steel vats. The obtained wine age 36 months in French oak tonneaux (500 lt) and vats (10 hl). Further refining in bottle for a minimum period of 12 months.

organoleptical characteristics A wine with an extraordinary sensory power. It is almost impossible to give a virtual definition of the sensory elements of this wine, owing to the complex variety of its clones. It shows continuous changes in taste suggesting scents of fruit, of vegetable, spices, tobacco and minerals.



Tasting notes

2011 wine awards & reviews



"2006 Brunello a 93pts vintage" Jan 7, 2011

91/100 » BRUNELLO DI MONTALCINO 2006 • "Here's an inky black Brunello with ripe raspberry, resin, cola and tar. Tight tannins follow a polished mouthfeel".



"Tasting report: 2006 Brunello" Jan 1, 2007

96/100 » BRUNELLO DI MONTALCINO 2006 • "I love the decadence and richness here with dark fruits, meat and very ripe plums. Full bodied, with a dense and beautiful palate. Ripe black cherries, with flowers. Such pure fruit. Powerful tannins, yet polished and elegant. Beautiful length. Give it three to four years of bottle age. This is phenomenal and made from organic grapes".

2009 wine awards & reviews



I VINI DI VERONELLI 2009
 Veronelli Editore

DO 2005
 Brunello di Montalcino 2003
 Gea 2005

90/100 ★★★★★ GB
 89/100 ★★★★★ GB
 87/100 ★★★★★ GB

2007 & 2008 wine awards & reviews



by James Suckling
 Jan 1, 2007
 May 31, 2008

87/100 » Brunello di Montalcino 2003 • Fresh and fruity, with blackberry, mineral and light spice character. Medium-bodied, with firm tannins and a medium finish. A little austere. Best after 2009." JS
 May 31, 2008

85/100 » DO 2004 • "Shows plummy, jammy character, a medium body and a soft, fruity finish. Drink now. 1,250 cases made." JS
 Jun. 1, 2007

82/100 » Brunello di Montalcino 2002 • "A lightly firm red, offering berries and a hint of tobacco. Fresh and simple. Austere. Drink now. 510 cs made." JS (Jun. 1, 2007)

82/100 » DO 2004 • "Some plum and strawberry character but rather light and diluted. Drink now. 1,000 cases made." JS
 Jan. 1, 2007

For more press and TV wine reviews, please link at <http://www.alparadisodifrassina.it/parlato.php?lang=en>.

