

# CASTELLO ROMITORIO

## COLTO

## ROSSO DI MONTALCINO

## DOC

We are pleased to announce that after many years of attentive work in our vineyards, Castello Romitorio will be releasing a new wine called Colto Rosso di Montalcino DOC 2020.

Colto is a bright Rosso di Montalcino with the potential for long-term cellaring. Born from young, powerful vineyards planted deep in the pristine woods of northwest Montalcino, the wine is produced in extremely small amounts (only 6000 bottles) and sealed with some of the highest quality cork available.

Colto is aged in our cellar for 6 months in wood, 6 months in cement and 6 months in the bottle before being released. A glorious expression of Sangiovese from the region's cooler northwestern climate, this is a wine with noteworthy potential for aging that will develop complexity, character and grace with additional time in the cellar.

### TASTING NOTES

The 2020 Rosso Di Montalcino Colto is spicy and deeply perfumed. This displays raspberries, dried violets, spiced orange peels and hints of smoke. The 2020 washes across the palate with undeniable elegance, contrasting a salty flourish with vivid ripe fruits and a hint of sour citrus that pops toward the close. It leaves a staining of blue-and-purple-toned florals, along with a residual bite of acidity that maintains a wonderful freshness. There's a lovely balance here as the 2020 communicates both elegance but also importance. (Eric Guido, *vinous.com*, The rise of Rosso di Montalcino, October 2022)

REGION: Toscana (Tuscany)

CULTIVATION: Spurred Cordon with plant spacing plantation layout 240x75 cm

GRAPE: 100% sangiovese

HARVEST: Manual, grapes are sorted by hand before and after destemming

MATURED: 6 months in oak



### TOP RATINGS

92 Eric Guido, *Vinous.com*

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