

CASTELLO ROMITORIO

BRUNELLO DI MONTALCINO DOCG

The Castello Romitorio Brunello di Montalcino is our flagship wine and reflects more than 30 years of working in harmony with nature within the terroir of Montalcino.

It is a wine that expresses the Montalcino territory with purity and embodies the finest aspects of the area's longstanding tradition of cultivating world class Sangiovese.

The Romitorio estates has vineyards in the Northwest area of Montalcino. Our classic Brunello is produced with Sangiovese grapes carefully harvested and selected by hand on the sorting table, both before and after destemming.

Fermentation takes place in stainless steel tanks with an initial short period of cold maceration (below 20°C) on the skins for about 15-20 hours. This is followed by up to 24 days of maceration at a higher controlled temperature. Separation of the skins and the vino fiore starts around day 22 once the fermentation has finished. Once the must (vino fiore) is obtained, natural malolactic fermentation is allowed to occur.

The wine matures in oak for approximately 24 months, and after bottling the wine is aged in Castello Romitorio's temperature-controlled cellars for approximately an additional 12 months before release.



TASTING NOTES

There is something heady and invigorating about this: a lifted nose of oak and fruit with notions of Marasca cherry, violet and pomegranate. Earthy hints appear, too, as do nuances of sage and soy with increasing age.

The body has densely woven, firm but fine tannins, according to the wine a great structure; a skeleton upon which fruit, oak and aroma can express themselves fully.

The wine unfolds slowly in the glass, becomes more sinuous and sensuous with air while the gentle astringency of the tannins is very moreish. Bottle age brings welcome tertiary notes of leather and herb, both grip and aroma are long lasting. This is impressive upon release but even more true to itself with advancing age. (Anne Krebiehl MW)

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: About 24 months in oak

AGED: About 12 months in bottle before release

TOP RATINGS

94/100 Robert Parker

94/100 James Suckling

94/100 Wine Enthusiast

93/100 Wine Spectator

3 BICCHIERI Vini d'Italia - Gambero Rosso

SOCIETÀ AGRICOLA CASTELLO ROMITORIO SRL

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