

CASTELLO ROMITORIO

ROMITÒRO

TOSCANA

IGT

Romitòro embodies Castello Romitorio's vision and dedication to excellence. Romitòro is a contemporary energetic Super Tuscan that unites the abundance of the Mediterranean with elegance and persistence. This wine is treasured by those who seek a Super Tuscan with character and excellent drinkability.

The vinification takes place in stainless steel vats that account for the grape varietal differences during the fermentation. Malolactic fermentation is done in stainless steel followed by a period of aging in cement before being bottled.



TASTING NOTES

Fruit is foremost: Marasca cherry meets ripe plum in a gutsy, full-bodied package. On the palate there is ample fruit, freshness and quite a bit of body: the tannins are bold but countered by so much fruit that they attain an almost mochavanilla sweetness and come across smooth on the dense, full body. The finish is warming and rounded, a mouthful of big, fruity exuberance that keeps its mojo for quite a number of years. (A. Krebiehl MW)

REGION: Toscana (Tuscany)

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

GRAPE: Syrah and Petit Verdot

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

TOP RATINGS

95 Monica Lerner, Wine Advocate

94 Bruce Sanderson, Wine Spectator

93 James Suckling

Società Agricola Castello Romitorio SRL

Loc. Romitorio 279 | 53024 Montalcino Siena | P.IVA - C.F. 00991970526

TEL +39 0577 847212 | FAX +39 0577 847110 | info@chiavini.com | www.chiavini.com