

# CASTELLO ROMITORIO

## ROMITO

### TOSCANA

#### IGT

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Romito was the first ever wine produced by Sandro Chia at Castello Romitorio in the early 1980s, and is a true synthesis between innovation and tradition.

Made from Sangiovese grapes, and aged in French oak barrels, Romito has become a cult classic for lovers of the Tuscan terroir.

Romito translates as Hermit, a name that was chosen in recognition of the early inhabitants of the Castello Romitorio, which translates as Castle of the Hermitage.



#### TASTING NOTES

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Romito is a complex wine destined for long-turn ageing. Ruby red in color with beautiful dark fruit flavors, including plums, blackberries and hints of crushed raspberries.

Dynamic and extremely pleasant to drink, this is a full-bodied wine that offers soft tones, elegance and warmth.

The round tannins build on the palate, bringing texture and style to the wine, and the bright acidity ensures a long and fruity finish.

**REGION:** Toscana (Tuscany)

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

**GRAPE:** Sangiovese

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

**MATURED:** About 14 months in oak

#### TOP RATINGS

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93/100 James Suckling

92/100 Wine Enthusiast

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