

2016 Castello Romitorio Romito

Previously known as Romito del Romitorio, this wine's name has now been shortened to Romito. It has been made since the early 1980s. The Castello Romitorio 2016 Romito is a blend of 20% Canaiolo and 80% Sangiovese, aged in oak for 14 months. The wine's appearance is inky and dark, with blackish garnet hues that radiate from inside its core. The bouquet is equally imposing with well-chiseled notes of black fruit, followed by accents of medicinal herb and exotic spice. The wine delivers highly expressive aromas, and the mouthfeel is similarly impacted by fresh acidity and general structural or textural tightness. This was bottled in June 2019 and will hit the market in September later this year. Only 3,783 bottles were made.

- Monica Larner (January, 2020)