



I tasted the Castello Romitorio 2016 Il Toro (an IGT Toscana blend of Petit Verdot and Syrah) at my home office in Rome along with the estate's 2017 Rosso di Montalcino and the 2013 Brunello di Montalcino Riserva. Il Toro is a bold and opulent expression that I happily scored 95 points. I recommend this wine to pair at your next steak dinner.

2016 Castello Romitorio Il Toro

A blend of Petit Verdot and Syrah, the 2016 Il Toro is a muscular animal that boldly exposes dark fruit, blackberry preserves, dried cherry, spice, leather and spicy cedar. The blend is unique because it pairs the volume and spicy intensity of Syrah with the density, darkness and structure of Petit Verdot. Softer aromas of sweet fruit cede quickly to tar, grilled herb and rich plum. Pair this wine with grilled T-bone steak. This is a bold and expressive wine that opens a new chapter for Filippo Chia and his talented team.

- Monica Larner (July, 2019)