

CASTELLO ROMITORIO

ROMITÒRO

TOSCANA

IGT

Romitòro is an elegant blend of Syrah and Petit Verdot that expresses the benefits of a moderate climate such as Tuscany's, where vines grow naturally without needing irrigation and yield an excellent quantity and quality of fruit.

The resulting wine is a bold Super Tuscan that attests to the fact that French varietals can thrive in Tuscany and give exceptional quality, whilst retaining an undeniably Tuscan character.

This wine is aged for approximately 12 months in oak and is unfiltered.



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 mocha-vanilla sweetness and come across and 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

MATURED: About 12 months in oak

TOP RATINGS

95/100 Wine Advocate

94/100 Wine Spectator

92/100 Vinous

92/100 James Suckling

SOCIETÀ AGRICOLA CASTELLO ROMITORIO SRL

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