CASTELLO ROMITORIO

BRUNELLO DI MONTALCINO RISERVA DOCG

TECHNICAL NOTES

Only a truly extraordinary harvest can produce the Castello Romitorio Brunello di Montalcino Riserva DOCG. Since its establishment in 1984, Castello Romitorio has released only 10 vintages of this wine. A rigorous selection of grapes is made from the estate's eldest vineyards located in the northern zone of Montalcino. Each vineyard block is monitored throughout the vegetative process, blocks are chosen and each cluster is carefully tended in order to ensure that the fruit reaches a consistent and optimal ripeness.

The Sangiovese clusters are harvested carefully and meticulously by hand, with hand sorting of the best grapes both before and after destemming. Fermentation takes place in stainless steel tanks with an initial short period of cold maceration, followed by a period of maceration at a higher controlled temperature. Malolactic fermentation is naturally caused. The wine is then rested to separate the lees.

It matures in oak for a minimum of 24 months, and, after bottling, it is aged in Castello Romitorio's temperature-controlled cellars until release.

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LABEL

The white label depicts a small 'acquaforte' by Sandro Chia from the late 1970s. This is one of his earliest figurative works and portrays a young man with a walking stick. Demonstrating Sandro's sense of humor and ability to blend the real with the surreal, this image symbolizes wisdom and knowledge, perseverance and patience, tradition and beauty. All of these attributes are needed to produce a truly special Brunello di Montalcino Riserva.

TOP RATINGS

98+ Luca Gardini, Gardininotes.com 98 Bruce Sanderson, Wine Spectator 98 Raffaele Vecchione, winescritic.com 97 James Suckling 3 BICCHIERI Vini d'Italia, Gambero Rosso

ALL RATINGS

