

## BRUNELLO DI MONTALCINO DOCG

### TECHNICAL NOTES

The Castello Romitorio Brunello di Montalcino is our flagship wine and reflects more than 30 years of working in harmony with nature in Montalcino. The estate has new and old vineyards of Sangiovese at high altitudes in the northwest of Montalcino.

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

The wine matures in oak for a minimum of 24 months, and, after bottling, it is aged in Castello Romitorio's temperature-controlled cellars for a minimum of 4 months before release.

### LABEL

The ornate canvas of this label depicts a centaur in a room filled with objects and shapes. A gold rope holds everything together, acting as a golden bridle that unites and harmonizes the composition. The colors and shapes are reminiscent of Siena and its famous horse race, the Palio. This artwork was painted specifically for Chef Tony May's Palio restaurant in New York. The centaur represents duality and paradox, and ultimately the meeting of man and nature. Nature is inherently chaotic, and humanity has always sought to impose order upon it. This is precisely the essence of what happens in the vineyard, and, later, in the cellar. While the vine naturally tends towards wildness, the producer intervenes by selecting specific plants and cordons, carefully tending to the vine to obtain the finest fruit. Crafting exceptional Brunello requires a deep understanding of the intricacies and subtleties of Sangiovese. A remarkable wine, much like a masterpiece painting, comprises various elements seamlessly blended together, creating a whole that transcends the individual components.



### TOP RATINGS

- 97 Raffaele Vecchione, [winescritic.com](https://www.winescritic.com)
- 98 Bruce Sanderson, Wine Spectator
- 95+ Jeb Dunnuck, [jebdunnuck.com](https://www.jebdunnuck.com)
- 95 Eric Guido, [Vinous.com](https://www.vinous.com)
- 95 James Suckling

### ALL RATINGS

