

CASTELLO ROMITORIO

BRUNELLO DI MONTALCINO DOCG

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 harvested and selected by hand on the sorting table before and after destemming.

Fermentation takes place in stainless steel tanks with an initial short period of cold maceration (below 20°C) on the skins for about 15-20 hours. This is followed by up to 20 days of maceration at a higher controlled temperature. Malolactic fermentation that is naturally caused then lasts for about 10 days, before the wine is rested to separate the lees. The wine matures in oak for approximately 24 months, and after bottling the wine is aged in Castello Romitorio's temperature-controlled cellars until release.



TASTING NOTES

There is something heady and invigorating about this: a lifted nose of oak and fruit with notions of Marasca cherry, violet and pomegranate. Earthy hints appear, too, as do nuances of sage and soy with increasing age. The body has densely woven, firm but fine tannins, according to the wine a great structure; a skeleton upon which fruit, oak and aroma can express themselves fully. The wine unfolds slowly in the glass, becoming more sinuous and sensuous with air while the gentle astringency of the tannins is very moreish. Bottle age brings welcome tertiary notes of leather and herb, both grip and aroma are long lasting. This is impressive upon release but even more true to itself with advancing age. (Anne Krebiehl MW)

REGION: Toscana (Tuscany)

CULTIVATION: Spurred Cordon with plant spacing plantation layout 240x75 cm

GRAPE: 100% sangiovese

HARVEST: Manual, grapes are sorted by hand before and after destemming

MATURED: About 24 months in oak

TOP RATINGS

97 Raffaele Vecchione, [winescritic.com](https://www.winescritic.com)

95+ Jeb Dunnuck, [jebdunnuck.com](https://www.jebdunnuck.com)

95 Eric Guido, [vinous.com](https://www.vinous.com)

95 James Suckling

95 Monica Larner, [Wine Advocate](https://www.wineadvocate.com)

94 Bruce Sanderson, [Wine Spectator](https://www.winespectator.com)

94 Wine Enthusiast

3 BICCHIERI Vini d'Italia, [Gambero Rosso](https://www.gamberorosso.com)

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