

CASTELLO ROMITORIO

R .

T O S C A N A

I G T

R. is a coastal Super Tuscan wine treasured by those who seek a balanced blend with distinct character and excellent drinkability. First produced in the 2008 vintage as a blend of primarily Petit Verdot, Syrah, and Sangiovese, it has been labeled under a variety of names; Il Toro, RomiToro, R..



T A S T I N G N O T E S

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 mochavanilla sweetness and come across 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. (Anne Krebiehl MW)

REGION: Toscana (Tuscany)

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

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

T O P R A T I N G S

- 95 Monica Lerner, Wine Advocate
- 94 Bruce Sanderson, Wine Spectator
- 93 James Suckling
- 92 Eric Guido, Vinous.com
- 92 Raffaele Vecchione, winescritic.com

Società Agricola Castello Romitorio SRL

Loc. Romitorio 279 | 53024 Montalcino Siena | P.IVA - C.F. 00991970526

TEL +39 0577 847212 | FAX +39 0577 847110 | info@chiavini.com | www.chiavini.com