PRESS

BRIO
TOSCANA ROSSO IGT

Robert Parker WINE ADVOCATE

2024

91/100

MONICA LARNER

The Castello Romitorio 2024 Brio Rosso is vinified exclusively in stainless steel to preserve fruit intensity and freshness. Aimed at younger drinkers and the restaurant trade, this wine is designed to pair effortlessly with a wide range of pasta and meat dishes, hitting a sweet spot between value and quality. First produced in 1991, Brio Rosso was discontinued in 1999 before being revived in 2021, effectively replacing a basic Rosso di Montalcino in the estate's portfolio. In some vintages, a small portion of fruit from Scansano is included, though this was not the case in 2024 due to the generosity of the harvest. The wine shows sweet, polished fruit flavors of cherry and redcurrant with a smooth texture, alongside a sanguine, slightly salty note that reflects the thick skins and slower ripening conditions typical of Montalcino. Production totals 20,000 bottles.

SOCIETA' AGRICOLA CASTELLO ROMITORIO SRL Loc. Romitorio 279 I 53024 Montalcino (SI) | P.IVA e C.F. - 00991970526

PRESS

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Wine Spectator

2023

92/100

BRUCE SANDERSON

This vibrant and expressive, its gossamer texture a backdrop for strawberry, cherry, mineral and wild herb flavors. A nice intensity carries through the lingering aftertaste.Sangiovese. Drink now through 2032.1,900 cases made, 300 cases imported