

CASTELLO ROMITORIO

ROMITÒRO

TOSCANA

IGT

Romitòro is an elegant blend of Syrah and Petit Verdot that expresses the benefits of a moderate climate such as Tuscany's, where vines grow naturally without needing irrigation and yield an excellent quantity and quality of fruit.

The resulting wine is a bold Super Tuscan that attests to the fact that French varietals can thrive in Tuscany and give exceptional quality, whilst retaining an undeniably Tuscan character.



TASTING NOTES

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 mocha-vanilla sweetness and come across and 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. (A. Krebiehl MW)

REGION: Toscana (Tuscany)

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

GRAPE: Syrah and Petit Verdot

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

TOP RATINGS

95/100 Wine Advocate

94/100 Wine Spectator

92/100 Vinous

93/100 James Suckling

SOCIETÀ AGRICOLA CASTELLO ROMITORIO SRL

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