

CASTELLO ROMITORIO

ROSSO DI MONTALCINO DOC

A bright and expressive red wine produced in Montalcino from the estate's youngest Sangiovese vineyards. The result is a classic Tuscan red that possesses all the grace and power associated with youth.

Montalcino is an area particularly suited to the production of fine wines, and Rosso di Montalcino was recognized as a designation of origin in 1983, giving the opportunity to produce two designations of origin from the same vineyards for the first time in Italy: Brunello, destined for lengthy ageing, and the fresher, more vivacious Rosso di Montalcino. It can be made only from Sangiovese grapes, and can be marketed only from the beginning of September in the year following that of harvest.

Like Brunello, Rosso di Montalcino is an excellent expression of Montalcino tradition and terroir.

TASTING NOTES

Limpid garnet color, translucent. Appetizing nose so typical for Sangiovese: the tangy aroma of Marasca cherry.

With increasing bottle age, this cherry fruit turns from fresh and crisp to mellow and dried, in the young wines the fruit is pristine, varying in intensity with each vintage.

The body is sinewy and bone-dry: not a prettified, mollified Sangiovese but a wine as rugged as the land.

There is fine, bright acidity and a lovely tannic grip. This has impact but is not heavy.

A little age sits wonderfully on this rustic charmer: bottle age will give you scents of leather, wild thyme and polished wood. (Anne Krebiehl MW)

REGION: Toscana (Tuscany)

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

GRAPE: Sangiovese

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

MATURED: About 10 months in oak



TOP RATINGS

94/100 The Wine Killer - Gardini

93/100 Winescritic.com

92/100 James Suckling

92/100 Vinous