

CASTELLO ROMITORIO

COLTO

ROSSO DI MONTALCINO DOC

Following years of attentive work in our vineyards, Castello Romitorio has released a new Rosso di Montalcino from the 2020 vintage called Colto. An extremely bright and vibrant wine with the potential for long-term cellaring, Colto is sourced from young and powerful vineyards planted deep in the pristine woods of northwest Montalcino. Produced in extremely small amounts (only 6000 bottles), the wine is aged in our cellar for 6 months in wood, 6 months in cement and 6 months in the bottle before being released. Colto is a glorious expression of Sangiovese from the region's cooler northwestern climate.



TECHNICAL NOTES

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: 6 months in oak

TOP RATINGS

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

92 Eric Guido, [Vinous.com](https://www.vinous.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