

CASTELLO ROMITORIO

ROMITO

TOSCANA

IGT

Romito was the first ever wine produced by Sandro Chia at Castello Romitorio in the early 1980s, and is a true synthesis between innovation and tradition.

Made from Sangiovese grapes, and aged in French oak barrels, Romito has become a cult classic for lovers of the Tuscan terroir.

Romito translates as Hermit, a name that was chosen in recognition of the early inhabitants of the Castello Romitorio, which translates as Castle of the Hermitage.



TASTING NOTES

Romito is a complex wine destined for long-turn ageing. Ruby red in color with beautiful dark fruit flavors, including plums, blackberries and hints of crushed raspberries.

Dynamic and extremely pleasant to drink, this is a full-bodied wine that offers soft tones, elegance and warmth.

The round tannins build on the palate, bringing texture and style to the wine, and the bright acidity ensures a long and fruity finish.

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 14 months in oak

TOP RATINGS

94/100 Robert Parker

93/100 James Suckling

92/100 Wine Enthusiast

SOCIETÀ AGRICOLA CASTELLO ROMITORIO SRL

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