CASTELLO ROMITORIO

ROMITÒRO

TOSCANA

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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.

This wine is aged for approximately 12 months in oak and is unfiltered.



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

 ${\sf G\,R\,A\,P\,E}:\;$ Syrah and Petit Verdot

 $H\ A\ R\ V\ E\ S\ T:\ Manual,\ grapes\ are\ sorted\ by\ hand\ before$

and after destemming

MATURED: About 12 months in oak



TOP RATINGS

95/100 Wine Advocate 94/100 Wine Spectator 92/100 Vinous 93/100 James Suckling