



TOSCANA ROSSO BRIO

Toscana, Italy

Castello Romitorio



www.castelloromitorio.com

Method & Production

Brio is a wine made from Sangiovese grapes from estate vineyards on the gently sloping hills of Scansano, which expresses the freshness of this grape variety. The combination of altitude, south-westerly exposure, and rich volcanic soils in Scansano create one of Italy's most unique microclimates. The area, notable for its unspoiled nature and rolling hills, lies approximately 150 meters above sea level and only 20 kilometers from the Tyrrhenian Sea. The wine is aged for several months in large oak casks and bottled approximately six months before release.

Tasting Notes

Dense ruby red in color. Fragrant floral aromas, notes of red berries and cherries, and a layer of aromatic herbs. The refined balance of flavors centers on savoriness and soft tannins. This is a medium bodied wine with a long and fruity finish.

Food Matching

Pasta with a meat or mushroom ragù

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
CR0324	Toscana Rosso Brio	Sangiovese	2024	14.5%	Cork	6x0.75lt	No	No	Yes	No