

BRUNELLO DI MONTALCINO

VEGAN

Tuscany, Italy

Castello Romitorio

www.castelloromitorio.com

Method & Production

The Romitorio estate has vineyards in the Northwest area of Montalcino. Their classic Brunello is produced with Sangiovese grapes that have been carefully selected and harvested by hand. Fermentation takes place in stainless steel tanks with an initial short period of cold maceration (below 20°C) on the skins for about 15-20 hours. This is followed by up to 20 days of maceration at a higher controlled temperature. Malolactic fermentation that is naturally caused then lasts for about 10 days, before the wine is rested to separate the lees. The wine matures in oak for approximately 24 months, and after bottling the wine is aged in Castello Romitorio's temperature-controlled cellars for approximately an additional 12 months before release.

Tasting Notes

The Castello Romitorio Brunello di Montalcino is their flagship wine and reflects more than 30 years of working in harmony with nature within the terroir of Montalcino. It is a wine that expresses the Montalcino territory with purity and tradition. Deep ruby to garnet. Mature, rich black fruits, some new oak, an earthy, smokey, meaty nose. Ripe, muscular palate with big, fine tannins and a long, clean finish.

Food Matching

Bistecca alla Fiorentina

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
CR0121	Brunello di Montalcino	Sangiovese	2021	14.5%	Cork	6x0.75lt	No	No	Yes	No