



*"The 2019 Brunello di Montalcino Riserva is to die for. Seamless and silken in feel, it has a classic profile of dried strawberry, dusty rose, cedar shavings, clove and hints of Tuscan dust. The 2019 has a core of juicy acidity that enhances its ripe wild berry scents as nuances of sour citrus add complexity under an air of violet inner florals. This tapers off licorice-tinged and perfumed, with remarkable length, fine-grained tannins and a pleasantly bitter sensation that calls the taster back to the glass for more." 96 points, Eric Guido, Vinous (November 2023)*

*"Crushed ashen stones and rubbed sage give way to dried orange peels, hints of smoke and dried black cherries as the 2019 Brunello di Montalcino Riserva Filo di Seta blossoms in the glass. It floods the palate with silken textures and ripe, citrus-laced wild berry aromas as tactile mineral tones add grip. There's a cooling acidity here that contributes a lifted and graceful feel. An air of lavender lingers over saturated tart red berry scents as it tapers off with notable length—potent yet wonderfully fresh." 96+ points, Eric Guido, Vinous (November 2023)*

## CASTELLO ROMITORIO

Toscana, Italy



[www.castelloromitorio.com](http://www.castelloromitorio.com)

The magnificent fortress that is Castello Romitorio, sits high on the hillside above the village of Montalcino, surrounded by vineyard land and forest. Once abandoned, the resurgence of this great Roman fort occurred in 1984, when famous artist Sandro Chia purchased it from friend Baron Giorgio Franchetti in exchange for a few of his paintings. As well as renovating the building to become his studio, Chia decided to re-plant the surrounding vineyards which too had been left forsaken and build a brand new winery at the foot of the fort. This fascinating building is adorned with treasures from the surrounding area; recovered Roman ruins, sculptures, amphorae and so on.

In 2005 Sandro's son Fillipo Chia joined the business, and together with his father, they have built a reputation of critical acclaim for these wines. The estate consists of 16 hectares planted with Sangiovese on soils of marl, clay and alberese. Agronomist Massimo Achilli takes great care in the vineyard to best preserve the integrity of the Sangiovese grape, using low impact agricultural practices and sustainable choices where possible. In 2020 they began their journey toward Organic certification and hope to be officially certified by 2023. "Working with a vineyard is like working with an individual: you begin with what is already there, what exists, and seek not to change it but to enhance its unique place in the world." Sandro Chia.

The wines at Castello di Romitorio show Sangiovese at its highest expression with vibrant fruit, noble tannins and the extra degree of maturity that you would expect from wines from Montalcino. Perfectly integrated wood aging, pure complex fruit and rich yet extremely elegant and appreciable character combine to produce some of the region's most sought after wines. The stunning artwork which makes up the labels for Castello Romitorio's wines are that of Sandro Chia's, a fitting tribute to the man who brought life back to this land.

Code	Label name	Vintage	Alcohol	Closure type	Case size
<b>Red Wine</b>					
CR0323A	Toscana Rosso Brio	2023	14.5%	Cork	6x0.75lt
CR0120	Brunello di Montalcino	2020	14.5%	Cork	6x0.75lt