



(Brunello di Montalcino 2019)
"Orange peel, camphor, cinnamon and red cherry on the minerally-accented nose. Then very similar flavours, nicely framed by harmonious if high acidity that really extends the back end. I dare say, a very "Romitorio wine", in its long clean, highly perfumed steely delivery of fruit." 94 points, Ian D'Agata, Terroir Sense (March 2024)

(Filo di Seta Riserva 2016)
"This is really powerful and intense with a full body, yet it remains agile and vivid. Chewy, but polished and classy. Persistent, yet weightless and floating. Black-cherry and dark-plum flavors with pine-cone and mushroom undertones. Give it at least five years to soften. Best after 2025." 98 points, James Suckling (January 2022)

CASTELLO ROMITORIO

Toscana, Italy

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 Filippo 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 it's 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
Red Wine					
CR0322	Toscana Rosso Brio	2022	14.5%	Cork	6X0.75lt
CR0421	Toscana Rosso Romitorio	2021	14.0%	Cork	6X0.75lt
CR0118	Brunello di Montalcino	2018	14.5%	Cork	6X0.75lt