



ROSSO DI MONTALCINO

Toscana, Italy

Castello Romitorio

www.castelloromitorio.com

Method & Production

Produced from the estate's youngest Sangiovese vineyards in Montalcino. The grapes are carefully selected and manually harvested. The wine spends 10 months in oak before bottling.

Tasting Notes

Bright and expressive, a classic Tuscan red with a youthful grace and power. An excellent expression of Montalcino tradition and terroir.

Food Matching

Pasta or risotto with meat based sauce, mushrooms or truffles.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
CR0219	Rosso di Montalcino	Sangiovese	2019	14.0%	Cork	6X0.75lt	No	No	No