



2021

WINE AND ART, NATURE AND TERROIR, TRADITION AND RESEARCH

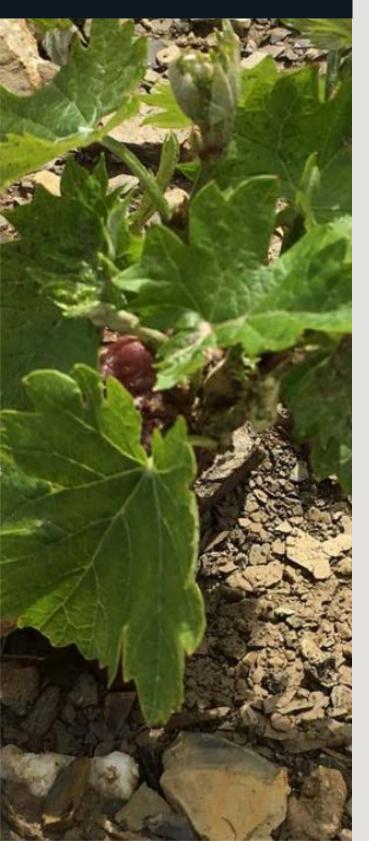
CASTELLOROMITORIO.COM



SOCIETÀ AGRICOLA CHIA CASTELLO ROMITORIO TENUTA GHIACCIO FORTE SRL Loc. Romitorio 279, 53024 Montalcino Siena / P.IVA - C.F. 00991970526 TEL +39 0577 847212 / FAX +39 0577 847110 info@castelloromitorio.com







CASTELLOROMITORIO.COM CASTELLO ROMITORIO SINCE 1984

Since 1984, Castello Romitorio has been committed to the study, exploration and promotion of Brunello di Montalcino wine. This has been possible thanks to the work of Italian artist Sandro Chia, and his bond with Franco Martini, a Brunello di Montalcino expert and the cellar master of Castello Romitorio. This bond now continues between Sandro's son Filippo and Franco's son Stefano, the next generation.

Castello Romitorio tends vineyards in Montalcino, the region that best suits the Sangiovese variety. All the work carried out between the vineyard rows is meticulous. Great care is taken to highlight the area of Brunello di Montalcino as a multifaceted, expressive and dynamic landscape. Each Brunello is best understood from the details. A combination of subtle nuances that embody northern Montalcino, and express the terroir found on the hilltop range that divides south-western from north-western Montalcino.

Our team has an intimate knowledge of the land and an immense respect for local heritage and tradition, which allows Castello Romitorio to express the essence of Brunello di Montalcino. Our agricultural practices are low impact and take into consideration the nature that surrounds us. We interact with the indigenous flora and fauna in order to capture and develop the subtle nuances that exist in both the land and the vines we have the privilege to cultivate.

WINE AND ART, NATURE AND TERROIR, TRADITION AND RESEARCH.

"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



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TERRITORY: LOCATION:

ALTITUDE: TOTAL HECTARES: VARIETAL: **APPELLATIONS:**

MONTALCINO (SIENA) NORTHWESTERN MONTALCINO. CASTELLO ROMITORIO, LOCALITÀ ROMITORIO 200-450 METERS 16 SANGIOVESE BRUNELLO DI MONTALCINO DOCG, ROSSO DI MONTALCINO DOC, CHIANTI COLLI SENESI DOCG, TOSCANA IGT ROSSO

TERRITORY: LOCATION:

ALTITUDE: TOTAL HECTARES: VARIETAL: **APPELLATIONS:**

WINEMAKER: **AGRONOMIST:** SCANSANO (GROSSETO) SOUTHERN SCANSANO. TENUTA DI GHIACCIO FORTE, LOCALITÀ BIANCANELLE 150-250 METERS 9 PETIT VERDOT, SYRAH TOSCANA IGT ROSSO

CARLO FERRINI MASSIMO ACHILLI

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From 2016 Brunello di Montalcino: Radiance Personified (Nov 2020) www.vinous.com







VINOUS

It's always a pleasure to taste with Filippo Chia of Castello Romitorio. He lets the wines speak for themselves as he muses about his theories on how they could have been better, reminding me of many chefs I've known that will sit there and tell you what's wrong with their dishes while you're too busy thinking about how enjoyable your meal is. The good news is that, as much as Filippo is constantly tinkering and may never be 100% happy with his current vintage, the wines are really something to be excited about. Castello Romitorio's vineyards are located in the northwest of Montalcino between 220-500 meters, all broken into smaller parcels between one to two hectares, which are each surrounded by thick forests. Their diverse mix of soils include galestro, clay and albarese, making for a patchwork of terroir, each vinified separately, which can then be used to create a balanced expression of each vintage. While cool-climate in character, there's a power and rugged feel to the

wines of Romitorio, each demanding your attention but also your time. The lower elevations is where we find the vineyard which produces Filo di Seta, with thirty-five-year-old vines growing in limestone, shale, schist and clay. Filippo explains that he used extended macerations to get all that he can out of the skins, looking to communicate the power and complexities imparted by these soils--and I must admit that he succeeds in doing so. The 2016 is dark, dense and almost-salty in character with a structure to carry it for twenty years or more. Lastly, the 2015 Riserva, the ninth Riserva ever made at Romitorio, is a barrel selection made from all of their vineyards. It's a wine that you'd never expect from this estate after tasting their other offerings. It's surprisingly feminine and poised for the vintage, leaning more on purity than power while showing wonderful symmetry.



HIGHLIGHTS TOP RATINGS & REVIEWS

95+

96

95

95





2016 FILO DI SETA BRUNELLO DI MONTALCINO DOCG

2015 RISERVA BRUNELLO DI MONTALCINO Docg

2016 Brunello di Montalcino Docg

> 2016 Romitoro Toscana igt

Jeno WINE ADVOCATE





MONICA LARNER 31st Jul 2019 I The Wine Advocate Italy, Tuscany: Brunello di Montalcino (More New Releases)

I tasted the Castello Romitorio 2016 Il Toro (an IGT Toscana blend of Petit Verdot and Syrah) at my home office in Rome along with the estate's 2017 Rosso di montalcino and 2013 Brunello di Montalcino Riserva. Il Toro is a bold and opulent expression that I happily scored 95 points. I recommend this wine to pair at your next steak dinner.



CASTELLOROMITORIO.COM HIGHLIGHTS TOP RATINGS & REVIEWS







CASTELLOROMITORIO.COM HIGHLIGHTS TOP RATINGS & REVIEWS



Vol. 15, No. 12 March 20 2019

CASTELLO ROMITORIO

Brunello di Montalcino Riserva 2013 94 points | \$150 | 20 cases imported | Red

Appealing aromas and flavors of cherry, raspberry, tobacco and spice are the hallmarks of this elegant, firmly structured Brunello. Balanced, with dusty tanning gracing the aftertaste, where a hint of black pepper emerges. Best from 2022 through 2040.-B.S.

Vol. 14, No. 43 March 31 2018

CASTELLO ROMITORIO

Toscana II Toro 2015 94 points | \$25 | 500 cases imported | Red

A polished, sophisticated version, boasting violet, black currant, blackberry, graphite and toasty oak aromas and flavors. Impeccably balanced and approachable now, yet should develop for a decade or more. Petit Verdot and Syrah. Best from 2021 through 2035.—B.S.

Vol. 8, No. 33 March 22 2012

CASTELLO ROMITORIO

Toscana II Toro 2008 93 points | \$45 | 600 cases imported | Red

Though dark and inky, this red also sports more-refined floral and berry aromas and flavors, all backed by a firm structure, as vivid acidity keeps it focused through the long finish. Syrah, Cabernet Sauvignon and Petit Verdot. Best from 2014 through 2027.-B.S.

Wine Spectator

Wine Spectator

A FIRST LOOK AT OUR EDITORS' MOST EXCITING NEW WINES

PINOT NOIR FROM CALIFORNIA AND OREGON, AND A Members-Only, Weekly Publication MORE UP TO 98 POINTS: The two strongholds of American Pinot face off. California presents treasures from Sonoma County like Ferren, while Oregon highlights some of the best Willamette Valley reds from the 2016 vintage. A few top grapes from Australia come into the mix, including Cabernet and Shiraz from Hickinbotham and Two Hands. Last but not least, 2013 Brunellos are here and will not disappoint, leading the way with the highest scores of this edition. Turn to page 4 for the six Hot Wines.

AUSTRALIA Cabernet Sauvignon McLaren Vale Trueman 2016 Capernet Sauvignon McLaren vale Trueman 2 94 points | \$75 | 1,209 cases imported | Red Juicy and vibrant, showing terrific purity to the raspberry and black cherry flavors at the polished and refined core, with supple tannins and details of tea violet and toasted cumin. Impressive for the seamless harmony

Cabernet-Shiraz McLaren Vale The Peake HICKINBOTHAM

Marvin R. Shanken Editor and Publisher

Capernet-Shiraz McLaren Vale The Peake 93 points | \$150 | 358 cases imported | Ri Precise, firm and focused, featuring a rich milk chocola mingles with concentrated raspberry puree and bluet dashes of dried rosemary and black tea. The finish is accents of sandalwood and spice. Cabernet Sauvigr

through 2034.-M.W.

Cabernet Sauvignon Barossa Valley



HIGHLIGHTS TOP RATINGS & REVIEWS







Gardini W NE W NE S DER



2015 RISERVA BRUNELLO DI MONTALCINO DOCG

From a cru that shows a marvellous mineral strength, another superb interpretation. On the nose, intense aromas of alcohol-infused black cherries, marjoram and a touch of licorice percieved on the closing. In the mouth, salty tannins, firmness and a final return of fruity notes. Good persistence.



CASTELLOROMITORIO.COM HIGHLIGHTS TOP RATINGS & REVIEWS

BRUNFILOD

98









WINESCRITIC.

Castello Romitorio invecchia.

WINESCRITIC.C

Brunello di Montalcino Filo di Seta 2016 97 Rosso **Castello Romitorio** È delicato e al contempo solido nel profilo sensoriale ricco di note dolci di amarene, visciole, fiori di agapanto e violetta selvatica. In sottofondo la natura nobile si manifesta con i sentori di cioccolato ed asfalto bagnato. Corpo pieno, tannini vellutati ed un finale compatto e delizioso. Opulento e muscoloso resta leggiadro e brillante. Meglio dal 2022.

NESCRITIC. CO

12 Novembre 2020

Brunello di Montalcino Riserva 2015 98 Rosso

Ricco di ciliegie disidratate e succo di pompelmo anima la scena principale in modo brillante e dinamico. I sentori di buccia di mandarino, tiglio e pietra sbriciolata regalano la complessità sperata in sottofondo. Corpo pieno, tannini incredibilmente setosi al palato sono fusi nella matrice ed esprimono garanzie e conferme in uno dei produttori più concreti a Montalcino. Bevi ora o

29 Ottobre 2020



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TOP RATINGS VINTAGES 2012 to 2018



JAMES SUCKLING .Com T

vinous

RISERVA BRUNELLO DI MONTALCINO DOCG	Riserva	2012	95	95	95	92+			
		2013	94	96	95	94			
		2015		96	96	95+		98+	98
FILO DI SETA BRUNELLO DI MONTALCINO DOCG		2013		94	95	93+			
		2015		96	96	96	95	95	95
		2016		95+	96	97	97	99+	97
BRUNELLO BRUNELLO DI MONTALCINO DOCG		2013		93+	94	92			
		2015	93	95	95	95			
		2016		95	94	95			95
ROMITORO Igt Toscana	33	2015	94		92				
		2016		95	92				
	harri	2018		93+	93	92			

CASTELLO ROMITORIO'S WINES ARE SOME OF MONTALCINO'S SLEEKEST AND MOST PERFUMED. - IAN D'AGATA









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