

# Castello Romitorio Riserva Filo di Seta DOGC

## THE FACTS

**COUNTRY:** Italy

**REGION:** Tuscany

**APPELLATION:** Montalcino

**CEPAGE:** 100% Sangiovese

**WINEMAKING:** Hand sorting takes place in the winery before and after destemming. Fermentation is in temperature-controlled cement tanks with 20 days of maceration on the skins, and natural malolactic fermentation lasts for about 10 days before the wine is rested to separate the lees. The wine matures in oak for approximately 36 months, and after bottling the wine is aged in Castello Romitorio's temperature-controlled cellars until release.

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** Aged for a total of 63 months. 36 months in oak.

**ANNUAL PRODUCTION:** Only 3940 bottles

## THE STORY

Sandro Chia may have purchased the abandoned castle for which this estate is named in 1984, yet its foundation can be dated back over a millenia to the romans. The castle stood through state disputes, the turbulent middle ages, and Italy's reunification before Chia partnered with his friend Franco Martini, a predominant expert in Brunello and the cellar master. Their sons, Filippo and Stefano, now work at the winery and represent the coming generation. This is Avant Garde style melded with rich history.

**PHILOSOPHY:** Sandro Chia (and Filippo now) viewed each portion of winemaking as the tools of a painting or sculpture - pure, unbridled, and best when their roots are considered.

## THE ADJECTIVES

**OVERALL:** Strong & Elegant

**AROMAS / FLAVORS:** black cherry, dark plum, leather, tobacco, floral

**MOUTHFEEL:** Full bodied & Silky

## THE SELLING POINTS

**AWARDS:** 98pts Vinous, 97pts Decanter, 97pts Wine Spectator

**PAIRINGS:** spaghetti bolognese, grilled meats, lamb stew, pizza

