

Castello Romitorio Brunello di Montalcino DOCG



THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Montalcino

CEPAGE: 100% Sangiovese

WINEMAKING: Hand-harvested and de-stemmed.

Fermentation in stainless steel after a short cold maceration.

AGING: 24 months in oak

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: Invigorating and sensuous

AROMAS / FLAVORS: Mascara cherry, violet and pomegranate with savory notes of sage and soy

MOUTHFEEL: Dense and structured with firm, fine tannins

THE SELLING POINTS

AWARDS: 96pts Wine Advocate, 95pts Falstaff, 95pts Wine Spectator