



EMPSON & CO.
Experience Italy in a Wine glass



Brunello di Montalcino Riserva DOCG

The Riserva version of Castello Romitorio's fabulous Brunello, which embodies the best of Montalcino and the hallmark elegance of the hills of the northern slope. Thi Brunello is made from the best of the best pickings and spends extra time aging in barrel and bottle.

Wine exported to: Canada

Most recent awards



Winemaking and Aging

Grape Varieties:

100% Sangiovese

Fermentation container:

Stainless steel

Type of yeast:	Cultivated
Maceration technique:	Cold maceration
Length of maceration:	20 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Type of oak:	French
Aging before bottling:	36 months
Aging in bottle:	24 months
Closure:	Cork



Organic:	In conversion
Vineyard location:	Montalcino
Soil composition:	Clay, marl, schist
Vine training:	Spurred Cordon
Altitude:	300-500 meters above the sea level
Vine density:	4,000-5,500 vines per hectare
Exposure:	Northwestern
Years planted:	1999-2021
Time of harvest:	Late September
Total yearly production (in bottles):	9,300



Tasting Notes and Food Pairings

Serving temperature:

Best served at 16-18 °C (60.8-64.4 °F).

Food pairings:

Serve with steak, game, or mushroom dishes.

Aging potential:

Up to 20 years

Alcohol:

15%

Winemaker:

Carlo Ferrini and Stefano Martini

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