



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. This 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

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|--------------------------|-----------------|
| 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 |



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|---------------------------------------|------------------------------------|
| 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