



EMPSON & CO.
Experience Italy in a Wine glass



Romitore IGT Toscana

Romitore is an elegant blend of Syrah and Petit Verdot that expresses all the benefits of the moderate Maremma climate. A bold Super Tuscan that proves that French varieties can thrive in Tuscany, leading to excellent quality, and an undeniably Tuscan character. This wine ages for approximately 12 months in oak and is unfiltered.

Wine exported to: Canada

Most recent awards



Winemaking and Aging

Grape Varieties:

Syrah and Petit Verdot

Fermentation container:

Stainless steel

Length of alcoholic fermentation:	15-20 hours
Type of yeast:	Cultivated
Fermentation temperature:	Below 20 °C (68 °F)
Maceration technique:	Cold maceration
Length of maceration:	Up to about 20 days
Malolactic fermentation:	Yes
Container age:	Oak and concrete
Type of oak:	French
Bottling period:	July
Aging before bottling:	12 months
Closure:	Diam



Organic:	In conversion
Vineyard location:	Scansano
Soil composition:	Gravel soils with clay and silt from marine deposits dating back to the Pliocene Epoch.
Vine training:	Spurred Cordon and Guyot
Altitude:	150-250 meters above sea level
Vine density:	4,000-5,000 vines per hectare
Exposure:	Southern
Years planted:	1999-2021
Time of harvest:	Late September

Total yearly production (in bottles): 75,000

Tasting Notes and Food Pairings

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

Food pairings: Serve with rich chicken or mushroom dishes or anything with tomato sauce

Alcohol: 14%

Winemaker: Carlo Ferrini and Stefano Martini