

FILO DI SETA

BRUNELLO DI MONTALCINO

DOCG

Filo di Seta Brunello di Montalcino expresses the bold yet elegant character of the wilder and darker essence of the area's cooler north-westerly microclimate. The old vines of Sangiovese sit at an altitude of approximately 350 meters, and are carefully cared for to ensure that each plant produces harmonious, balanced yields that allow the grapes to reach optimal ripeness.

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 30 months, and after bottling the wine is aged in Castello Romitorio's temperature-controlled cellars until release.



TASTING NOTES

What a nose: dark peony petals mix with violet and scented notes of both fresh and dried cherry. These aromas travel straight to the brain on a lifted note of polished wood.

The same aromatic allure becomes immediately apparent on the palate: cherry and fragrant petals enrobe and cushion the fine but utterly taut tannins.

A very serious wine that poses a lovely counterpoint of poised structure and flowing, almost billowing elegance; stern and forgiving at once. Every nuance of aroma is illuminated by Sangiovese's electric acidity. Even in age, when earthier, more savory notes come to the fore the floral, silky allure captures palate, mind and heart in one go.
(A. Krebiehl MW)

REGION: Toscana (Tuscany)

CULTIVATION: Spurred Cordon with plant spacing plantation layout 24x75 cm

GRAPE: 100% sangiovese

HARVEST: Manual, grapes are sorted by hand before and after destemming

MATURED: About 30 months in oak

TOP RATINGS

98/100 James Suckling

98/100 Winescritic.com

97/100 Vinous

96/100 Wine Advocate

GOLD MEDAL Decanter World Wine Awards

IWC CHAMPION RED

International Wine Challenge UK