



## BRUNELLO DI MONTALCINO FILO DI SETA

Toscana, Italy

Castello Romitorio

[www.castelloromitorio.com](http://www.castelloromitorio.com)

### Method & Production

Filo di Seta is a unique Brunello that is the result of a careful selection of grapes, harvested by hand in from a vineyard near the Castello Romitorio. Filo di Seta, which translates as Silk Thread, is the name of a creek that flows through the nearby forest. The vines are located at an altitude of approximately 350 meters, with Northwesterly exposure, and are carefully cared for to ensure that each plant produces the lowest yields and reaches optimal ripeness. Hand sorting takes place in the winery before and after destemming. Fermentation takes place in stainless steel tanks with an initial short period of cold maceration (below 20°C) on the skins for about 15-20 hours. This is followed by up to 20 days of maceration at a higher controlled temperature. Malolactic fermentation that is naturally caused then 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 for an approximately 12 months before release.

### Tasting Notes

"The 2016 Brunello di Montalcino Filo di Seta is a remarkably pretty and pure expression of the vintage. It impresses with a lifted yet stimulating display of bright red fruits and savory spice, framed by notes of crushed stone, animal musk and dusty florals. This boasts striking depth and elegant textures, all offset by a mix of tart wild berries and cool-toned acids, as salty minerals create an almost-crunchy feel toward the close. The tannins are firm yet rounded, displaying tremendous balance and length, as the 2016 Filo di Seta never grows tiring or youthfully clenched. That said, the best is yet to come for this complex and age-worthy effort." **97 points, Eric Guido, Vinous (November 2020)**

### Food Matching

Red meats or game, mushroom and/or truffle sauces

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>Red Wine</b>									
CR0316	Brunello di Montalcino Filo di Seta	Sangiovese	2016	14.5%	Cork	6X0.75lt	No	No	No