



## 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 North westerly 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 2019 Brunello di Montalcino Filo di Seta tempts the imagination with a burst of mentholated herbs that give way to sweet violet florals, crushed blackberries and mint. This is deeply textural, nearly creamy in feel, with a core of vibrant acidity to balance as a wave of ripe red and traces of blue fruit flood the palate. Its minerality comes through the finish, mingling with edgy tannins, tart cranberry and orange, yet the mouth is left watering for more. This truly seductive rendition of Filo di Seta will surely win many hearts. While more accessible out of the gate, in the context of how austere it can often be, the balance here guarantees a long and beautiful evolution over time." **96+ points, Eric Guido, Vinous (November 2023)**

### 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 | Natural |
|-----------------|-------------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>Red Wine</b> |                                     |               |         |         |              |           |         |            |       |         |
| CR0319          | Brunello di Montalcino Filo di Seta | Sangiovese    | 2019    | 14.5%   | Cork         | 3X0.75lt  | No      | No         | Yes   | No      |