

CASTELLO ROMITORIO

FILO DI SETA

BRUNELLO DI MONTALCINO DOCG

Filo di Seta is a unique Brunello that is the result of a rigorous selection of grapes harvested by hand in our vineyard near the Castello Romitorio.

It is a Brunello di Montalcino that seeks to express the wilder and darker essence of the area's cooler Northwesterly microclimate.

Filo di Seta, which translates as Silk Thread, is the name of a creek that flows through the forest nearby. 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 24 days of maceration at a higher controlled temperature. Malolactic fermentation that is naturally caused then lasts for about 20 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

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 240x75 cm

GRAPE: 100% sangiovese

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

MATURED: About 30 months in oak

AGED: About 12 months in bottle before release

TOP RATINGS

98/100 James Suckling

96/100 Robert Parker

95/100 Falstaff

94/100 Vinous - Antonio Galloni

GOLD MEDAL Decanter World Wine Awards

IWC CHAMPION RED
International Wine Challenge UK

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