

FILO DI SETA BRUNELLO DI MONTALCINO RISERVA DOCG

2016



98/100

ERIC GUIDO

This red is linear, dense and concentrated, both for its black cherry, black currant and blueberry fruit and its fine-grained, dusty tannins. Lively and balanced, yet needs time to unwind and gain more of the complexity that's buried within. The fresh, lingering finish reveals mineral, soy and spice accents. Best from 2025 through 2043. 325 cases made, 50 cases imported.



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JAMESSUCKLING.COM

98/100

This is really powerful and intense with a full body, yet it remains agile and vivid. Chewy, but polished and classy. Persistent, yet weightless and floating. Black-cherry and dark-plum flavors with pine-cone and mushroom undertones. Give it at least five years to soften. Best after 2025.



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Libert Carley

97/100

MONICA LARNER

Here's a new wine from Castello Romitorio, and it makes perfect sense that the Filo di Seta project should also be presented as a Riserva (although I did a double take when I saw the wine price). The 2016 Brunello di Montalcino Riserva Filo di Seta is elongated and silky. It wraps smoothly over the palate with well-dosed fruit, tannic structure and brilliant acidity. It should be exciting to follow this wine over the cooler and the warmer vintages of the future. It ages in oak for 30 months. Only 3,900 bottles were created. Drink date: 2024-2045



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Wine Spectator

97/100 BRUCE SANDERSON

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