

FILO DI SETA BRUNELLO DI MONTALCINO RISERVA DOCG

TECHNICAL NOTES

Filo di Seta Brunello di Montalcino Riserva is the result of extended aging and rigorous selection of the best barrels from the Filo di Seta Brunello di Montalcino harvest. The 2016 vintage – a Riserva – is the first ever release of this rare and magnificent wine.

The wine expresses the bold yet elegant character of the wilder and darker essence of the terroir typical of the north-westerly area of Montalcino. The old vines of Sangiovese 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 cement tanks with maceration on the skins, followed by natural malolactic fermentation. Finally, the wine is rested to separate the lees.

The wine matures in oak for a minimum of 24 months, and after bottling it is aged in Castello Romitorio's temperature-controlled cellars for a minimum of 6 months. A total of just 3940 bottles of the 2016 vintage were produced and each is individually numbered.

LABEL

The Filo di Seta Riserva label takes its core element from Sandro Chia's painting, **In acqua strana e cupa, se brilla un punto bianco, se salta una pupa, al volo suo m'affianco**. Filippo Chia designed the label as an homage to the illustrious history of Montalcino, in which the greatest Brunello di Montalcino wines have traditionally had a black label. The wine is also hand wrapped in black paper with a repeated Filo di Seta pattern.



TOP RATINGS

- 100 Raffaele Vecchione, [winescritic.com](https://www.winescritic.com)
- 98 Eric Guido, [Vinous.com](https://www.vinous.com)
- 98 James Suckling
- 97 Monica Lerner, [Wine Advocate](https://www.wineadvocate.com)
- 97 Bruce Sanderson, [Wine Spectator](https://www.winespectator.com)

ALL RATINGS

