

## FILO DI SETA

## BRUNELLO DI MONTALCINO

DOCG

### TECHNICAL NOTES

Filo di Seta Brunello di Montalcino 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 temperature-controlled cement tanks with maceration on the skins, and is followed by spontaneous malolactic fermentation.

The wine is then rested to separate the lees. Aging takes place in oak for a minimum of 24 months and, after bottling, the wine matures for a minimum of 4 months in Castello Romitorio's temperature-controlled cellars.

### LABEL

The name Filo di Seta, when translated, means 'silk thread', and this wine takes its name from a small creek that flows in the pristine forests of the Castello Romitorio hill. The intuition to bottle this wine separately first came to Filippo Chia during the harvest of 2010, and to name this wine after the nearby creek seemed the most appropriate choice. The artwork on the label is an astonishing oil on canvas by Sandro Chia from the early 1980s; *In acqua strana e cupa, se brilla un punto bianco, se salta una pupa, al volo suo m'affianco*. The piece is now in Amsterdam's Stedelijk Museum collection. The painting depicts an androgenous figure doing a backflip into the 'Grotta Azzurra' on the island of Capri. This powerful painting clearly encapsulates the act of flying, the limbo between sky and water, and the temporary absence of gravity due to forward rotation. It also captures the mystical and somewhat unforeseen exceptions to the rules of gravity and linear time, the grotto or cave alluding to both primordial roots and the womb. This painting addresses what is on the surface, but also what lies beneath. This notion is also pivotal in winemaking. We taste wine hoping to experience a sensation that can defy the obvious, the expected, and become something that defies the tangible to become an absolute expression of Romitorio's Terroir.



### TOP RATINGS

- 98 James Suckling
- 98 Raffaele Vecchione, [winescritic.com](https://www.winescritic.com)
- 98 Monica Lerner, Wine Advocate
- 97 Eric Guido, [Vinous.com](https://www.vinous.com)
- 3 BICCHIERI Vini d'Italia, Gambero Rosso

### ALL RATINGS

