

CASTELLO ROMITORIO

FILO DI SETA BRUNELLO DI MONTALCINO RISERVA DOCG

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. Aged for a total of 63 months, and therefore classified as a Riserva, the 2016 vintage 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 area's cooler north-westerly microclimate. The old vines of Sangiovese sit at an altitude of approximately 350 meters, and 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 10 days of maceration on the skins, and natural malolactic fermentation lasts for about 10 days before the wine is rested to separate the lees. The wine matures in oak for approximately 36 months, and after bottling the wine is aged in Castello Romitorio's temperature-controlled cellars for approximately 6 months until release.

A total of just 3940 bottles of the 2016 vintage were produced and each is individually numbered.



NOTES

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 36 months in oak

TOP RATINGS

100/100 Winescritic.com

98/100 James Suckling

98/100 Vinous

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