



Brunello di Montalcino Filo di Seta DOCG

Named for a creek that flows nearby, there was never a more perfect name for a wine with such wonderfully plush tannins -- seta means silky in Italian - and an elegance second to none. An excellent expression of high-altitude Montalcino wines, bright, structured, and warming, with generous aromas of wild strawberries, chocolate, and coffee.

Wine exported to: Canada

Most recent awards

JAMES SUCKLING: 94

WINE SPECTATOR: 95

WINE ADVOCATE: 95+

Grape Varieties:

Vine training:

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Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Up to about 20 days
Type of yeast:	Cultivated
Fermentation temperature:	Below 20 °C (68 °F)
Maceration technique:	Cold maceration
Length of maceration:	15-20 hours
Malolactic fermentation:	Yes
Aging containers:	Oak casks and tonneaux
Type of oak:	French, Slavonian and Austrian
Bottling period:	July
Aging before bottling:	30 months
Aging in bottle:	12 months
Closure:	Cork
Vineyard	
Organic:	In conversion
Vineyard location:	Montalcino
Vineyard size:	About 2 hectares
Soil composition:	Clay, marl, schist

100% Sangiovese

Spurred Cordon

Altitude: 350 meters above sea level

Vine density: 4,000-5,000 vines per hectare

Northwestern Exposure:

Years planted: Approx. 1995

Time of harvest: Late September

Total yearly production (in bottles): 6,200



Tasting Notes and Food Pairings

Serving temperature: Best served at 16-18 °C (60.8-64.4 °F).

Food pairings: Serve with grilled vegetables, cured meats,

prosciutto or salami.

Alcohol: 14.5%

Winemaker: Carlo Ferrini and Stefano Martini

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