



EMPSON & CO.
Experience Italy in a Wine glass



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+



Winemaking and Aging

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| Grape Varieties: | 100% Sangiovese |
| 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

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| Organic: | In conversion |
| Vineyard location: | Montalcino |
| Vineyard size: | About 2 hectares |
| Soil composition: | Clay, marl, schist |
| Vine training: | Spurred Cordon |

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| Altitude: | 350 meters above sea level |
| Vine density: | 4,000-5,000 vines per hectare |
| Exposure: | Northwestern |
| Years planted: | Approx. 1995 |
| Time of harvest: | Late September |
| Total yearly production (in bottles): | 6,200 |

Tasting Notes and Food Pairings

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|----------------------|-------------------------------------------------------------------|
| 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 |