



**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.

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**Wine exported to:** Canada

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### Most recent awards

**JAMES SUCKLING:** 94

**WINE SPECTATOR:** 95

**WINE ADVOCATE:** 95+

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## Winemaking and Aging

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

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

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

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