



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



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



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