



PRESS

FILO DI SETA BRUNELLO DI MONTALCINO RISERVA DOCG

WINESCRITIC.COM 

2019

98/100

RAFFAELE VECCHIONE

Dark with important sensory traits reminiscent of black plums, blackberries, sour cherries, juniper berries, sandalwood, karkadè, incense, bergamot and guaranà. It is described with a rich and biting approach, with a profile to be explored and discovered over time in the glass. Medium-full body, savory and slender in the sip, it ends juicy, persuasive and with the character of a top player. How beautiful. Better from 2028.

www.castelloromitorio.com



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2019

98/100

DANIELE CERNILI



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FILO DI SETA BRUNELLO DI MONTALCINO RISERVA DOCG

Decanter

2019

97/100

MICHAELA MORRIS

A striking and intense specimen, the second ever Riserva release from the estate's Filo di Seta vineyard launches with clove-studded cherry, sarsaparilla and candied orange zest. Ageing in tonneaux (mostly used) confers subtle roasted and incense accents. Broad and expansive, this delivers wet leaves and porcini mushroom to offset fruit sweetness. There is also a pleasantly puckering tartness to the acidity. Ultra suede-like in texture, with a crisp tannic bite on the backend, it rebounds with zesty citrus. Alas, only 2,575 bottles produced.

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PRESS

FILO DI SETA BRUNELLO DI MONTALCINO RISERVA DOCG



2019

97+/100

MONICA LARNER

This bottle is distinguished by its black label, and the wine has not been made since 2016. It's great to see it back (albeit in a small production of 2,666 bottles). The Castello Romitorio 2019 Brunello di Montalcino Riserva Filo di Seta delivers savory barbecue spice, tarry smoke and black fruit over full-bodied, big-boned texture. However, within that brooding darkness is a complex and modern wine that remains fluid in the glass as it shifts between various fruit and oak-driven aromas. It reveals softly polished edges over a firm backbone with chalky tannins.

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PRESS

FILO DI SETA BRUNELLO DI MONTALCINO RISERVA DOCG

Wine Spectator

2019

96/100

BRUCE SANDERSON

An elegant style, with vivid acidity and a line of fine-grained tannins lending support for the strawberry, cherry, mineral and woody underbrush flavors. Firms up on the finish, where the lacy texture gives way to crisp tannins. There's plenty of structure, but this is more about finesse. Best from 2027 through 2047. 220 cases made, 25 cases imported.



PRESS

FILO DI SETA BRUNELLO DI MONTALCINO RISERVA DOCG

vinous

2019

96+/100

ERIC GUIDO

Crushed ashen stones and rubbed sage give way to dried orange peels, hints of smoke and dried black cherries as the 2019 Brunello di Montalcino Riserva Filo di Seta blossoms in the glass. It floods the palate with silken textures and ripe, citrus-laced wild berry aromas as tactile mineral tones add grip. There's a cooling acidity here that contributes a lifted and graceful feel. An air of lavender lingers over saturated tart red berry scents as it tapers off with notable length-potent yet wonderfully fresh.

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PRESS

FILO DI SETA BRUNELLO DI MONTALCINO RISERVA DOCG

falstaff

2019

100/100

OTHMAR KIEM, SIMON STAFFLER

Bright, shiny ruby red. Very fine and subtle aromas, with notes of potpourri, oak, coconut flakes, graphite, dark berries, iron, then with a little air and time, a touch of wild strawberry. On the palate, polished tannins, creamy, juicy, salty, multi-layered and a long finish. Can still age, but great now!



PRESS

FILO DI SETA BRUNELLO DI MONTALCINO RISERVA DOCG

vinous

2016

98/100

ERIC GUIDO

This red is linear, dense and concentrated, both for its black cherry, black currant and blueberry fruit and its fine-grained, dusty tannins. Lively and balanced, yet needs time to unwind and gain more of the complexity that's buried within. The fresh, lingering finish reveals mineral, soy and spice accents. Best from 2025 through 2043. 325 cases made, 50 cases imported.



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FILO DI SETA BRUNELLO DI MONTALCINO RISERVA DOCG

JAMESSUCKLING.COM 

2016

98/100

This is really powerful and intense with a full body, yet it remains agile and vivid. Chewy, but polished and classy. Persistent, yet weightless and floating. Black-cherry and dark-plum flavors with pine-cone and mushroom undertones. Give it at least five years to soften. Best after 2025.



PRESS

FILO DI SETA BRUNELLO DI MONTALCINO RISERVA DOCG



2016

97/100

MONICA LARNER

Here's a new wine from Castello Romitorio, and it makes perfect sense that the Filo di Seta project should also be presented as a Riserva (although I did a double take when I saw the wine price). The 2016 Brunello di Montalcino Riserva Filo di Seta is elongated and silky. It wraps smoothly over the palate with well-dosed fruit, tannic structure and brilliant acidity. It should be exciting to follow this wine over the cooler and the warmer vintages of the future. It ages in oak for 30 months. Only 3,900 bottles were created. Drink date: 2024-2045

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Wine Spectator

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