

# SAN FILIPPO

MONTALCINO



The Wine Estate San Filippo lies in the heart of the most beautiful part of the Tuscan countryside, just two kilometres from Montalcino. This landscape, with its magnificent vineyards where the Brunello is made, and the yellow cornfields of the Val d'Orcia, has been declared a World Heritage site by Unesco. Offering a perfect combination of nature, art and the finest Tuscan food and wine, it is the ideal place to spend a relaxing holiday. The famous art cities of Siena and Florence are within easy reach of the Wine Estate San Filippo, as well as enchanting smaller towns such as Bagno Vignoni, Pienza, Montepulciano, and the wild coastal region of the Maremma.

The San Filippo estate is actually a small hamlet. The main farmhouse, which also comprises a small chapel that is still consecrated, dates to 1672, as proved by various documents that are still conserved in the parish archives of Montalcino.

The villa and the wine-growing estate, recently purchased by the present owner, have been completely renovated. The severity of the classic Tuscan farmhouse has been reinterpreted, without distorting its traditional restraint, to meet the requirements of modern quality lifestyles. San Filippo is a welcoming place, where guests can enjoy a charm and simplicity that is still entirely genuine.

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There are four vineyards at San Filippo:  
La Storta (north-east exposure), Le Raffiche (north exposure), Le  
Lucère (north-east exposure) and La Smarrita (south-west exposure).

#### Cultivated terrain

Brunello di Montalcino DOCG - approx. 5.50 hectares

Rosso di Montalcino DOC - approx. 2.00 hectares

Sant'Antimo Rosso DOC - approx. 2.50 hectares

#### Planting density

From 3,000 to 5,000 plants per hectare.

#### Soil composition

Prevalently of Eocene origin, with averagely clayey zones  
intermingled with areas of marl and limestone.

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The modern and functional cellars extend over a covered surface area of over 1,000 m<sup>2</sup>. They comprise a vinification cellar, an area for refinement and a sector for the bottling, packaging and storage of the wines. The ageing cellar is instead located in the basement of the old farmhouse.

On the San Filippo estate naturalness and quality are fundamental concepts. The major commitment starts with the optimal selection at harvesting, estimated with extreme precision by means of analytic monitoring of the grapes themselves. The time between harvesting and crushing is extremely brief. Once the must is produced the fermentation begins within the first eight hours.

The maceration continues for about eight days, during which time various operations of punching down and pumping over are performed. Once the fermentation in stainless steel tanks is complete, the wine is transferred to large wooden casks where the malolactic fermentation takes place. After about forty days, the wine is decanted into barriques and oak casks where it is refined for several years. After this long repose, the wine is collected into large casks and prepared for bottling and labelling with the year of vintage. A thousand days of loving care inside a single bottle result in a great emotion: the Brunello.

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**LE LUCÉRE - RISERVA**  
**BRUNELLO DI MONTALCINO**  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
**2013**



The colour is ruby red with nuances tending to garnet. The intense, fine and complex perfume develops on notes of Morello cherry enhanced by a background note of spices, mostly cinnamon and cloves. On the palate, the initial tactile phase in which we can appreciate the structure, fullness and roundness, is followed by a persistent finish assured by the dense and silky tannic weft and a harmonious return of the olfactory end-notes.

### **JAMESSUCKLING.COM - 100 pts vintage 2010**

"Amazing young Brunello with superb concentration and depth. Full body, chewy yet polished tannins and mineral, oyster shell and blueberry flavors. Goes on for minutes. Leave it until 2020 to open. A triumph." - J.S.

## **DATA SHEET**

Selection of the best grapes harvested in mid-October and vinified in stainless steel tanks.

**Cold pre-maceration 10°C:** 3 days (during which two punchdowns a day are performed in oxygen-free conditions)

**Hot maceration at 28/30°C:** approx. 10 days (during which punchdowns and pumping-overs in the air are alternated)

**Length of alcoholic fermentation:** 15/17 days (at controlled temperature)

**Malolactic fermentation:** in vats of cement

**Ageing:** in wood (partly barriques, partly barrels) for 34 months. During this period the wine is racked and blended every 4 months

**Refinement in the bottle:** 16 months

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**LE LUCÉRE**  
**BRUNELLO DI MONTALCINO**  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
**2015**



The colour is ruby red with reflexes verging on garnet. The perfume is intense, fine and elegant, with notes of cherries preserved in alcohol, enriched with spices redolent of cinnamon and cloves. On the palate it explodes in all its fineness and elegance thanks to the dense and silky tannins. Excellent body that renders the flavour harmonious and persistent. Excellent nose-mouth correspondence.

### **JAMESSUCKLING.COM - 100 pts vintage 2015**

"Decadent aromas of ripe fruit, such as plums and peaches with black truffles and porcini mushrooms. Full body, with layers of ripe fruit and round and chewy tannins. Lots of chocolate and fresh mushroom at the finish. A thoroughly terroir-driven red. Try after 2022." - J.S.

## **DATA SHEET**

**Name:** BRUNELLO DI MONTALCINO DOCG

**Production area:** Montalcino

**Altitude:** 270/310 metres a.s.l.

**Type of soil:** of Eocene origin, clayey, calcareous with shale and fossil fragments

**Exposure:** east and north

**Planting density:** from around 4.650 to 4.800 plants/hectare

**Training system:** unilateral cordon spur

**Grape variety:** Sangiovese Grosso

**Rootstock:** 420 A, 110 R and 775 P

**Harvesting period:** first ten days of October

**Grape yield per hectare:** 6 tons per hectare

**Vinification:** fermentation in stainless steel at controlled temperature

**Maceration:** cold pre-maceration 2 days at 10°C - 10/12 days at 26/28°C

**Malolactic fermentation:** in vats of cement and stainless steel

**Ageing:** 24/28 months in barrels and barriques

**Refinement in the bottle:** 10 months

**Bottles produced:** 15.000

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BRUNELLO DI MONTALCINO  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
**2015**





The colour is ruby red with a slight tendency to garnet. The perfume is intense and complex, spicy, with dominant notes of Amarena cherry. The olfactory phase continues on the palate. The flavour is full, harmonious and persistent, with dense and silky tannins.

## DATA SHEET

**Name:** BRUNELLO DI MONTALCINO DOCG

**Production area:** Montalcino

**Altitude:** from 240 to 300 metres a.s.l.

**Type of soil:** of Eocene origin, clayey, calcareous with shale

**Exposure:** north, north-east

**Planting density:** 4.650 plants/hectare

**Training system:** unilateral and bilateral cordon spur

**Grape variety:** Sangiovese Grosso

**Rootstock:** 110 R and 420 A

**Harvesting period:** first ten days of October

**Grape yield per hectare:** 7 tons per hectare

**Vinification:** Fermentation in stainless steel at controlled temperature

**Maceration:** 2 days at 10°C - 10/12 days at 26/28°C

**Malolactic fermentation:** in vats of cement, stainless steel and wood

**Ageing:** 24/28 months in barrels

**Refinement in the bottle:** 10 months

**Bottles produced:** 15.000

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**LO SCORNO**  
**ROSSO DI MONTALCINO**  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
**2018**



The colour is ruby red; to the nose the perfume is clean and intense. Reminiscent of cherries preserved in alcohol, enhanced by spicy notes. To the palate it offers a good body, full and balanced with silky tannins. Good persistence that harks back to the first olfactory notes.

## DATA SHEET

**Name:** ROSSO DI MONTALCINO DOC

**Production area:** Montalcino

**Altitude:** 240/310 metres a.s.l.

**Type of soil:** of Eocene origin, clayey, calcareous with shale and fossil fragments

**Exposure:** north and north-east

**Planting density:** from around 3.000 to 4.800 plants/hectare

**Training system:** unilateral and bilateral cordon spur

**Grape variety:** Sangiovese

**Rootstock:** 110 R, 775 P, 420 A

**Harvesting period:** first ten days of October

**Grape yield per hectare:** 7 tons per hectare

**Vinification:** fermentation in stainless steel at controlled temperature

**Maceration:** cold pre-maceration 2 days at 10°C - 10 days at 25/28°C

**Malolactic fermentation:** in vats of cement, stainless steel and wood

**Ageing:** 10 months in barrels

**Refinement in the bottle:** 4 months

**Bottles produced:** 20.000