

San Filippo Rosso di Montalcino Lo Scorno DOCG

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Montalcino

THE STORY

Roberto Giannelli, who has a degree in law & who used to work in the field of real estate trading, has had a passion for wine ever since he was a child. At the end of 2002 he bought Azienda San Filippo. A meteorological station has been placed on the estate in order to schedule antiparasitic treatments, strictly sulphur and copper based, only when necessary.

PHILOSOPHY: Roberto's philosophy is to make the wine "in the vineyard", organically. Chemical fertilizers have been totally eliminated, the vines are to "work" on their own without extra aid.

BIOGRAPHY: The winery stands in the east area of Montalcino and has excellent exposure. This zone is cool, with a good night-day temperature range, making it suitable for growing Sangiovese and the wines lean more towards elegance and finesse than towards power.

THE ADJECTIVES

OVERALL: Loud with juicy red fruit

AROMAS / FLAVORS: Vanilla, resin, cherry, plum, strawberry, earth

MOUTHFEEL: Firmly tannic and sleek

THE SELLING POINTS

PAIRINGS: Cured meats, spicy lamb pasta, aged cheeses

