



MASTROJANNI

Brunello di Montalcino

2013



A wine of grand elegance, sincere and pure, as the great Sangiovese. On the nose there are fragrances of plum and small berries, spicy nuances, touches of tobacco embellished with a hint of minerality. The palate offers a rich and thick texture, supported by a good acidity and elegant and dense tannins, which extend in a long finish.

Type DOCG

Grape variety 100% Sangiovese (Brunello)

Barrel aging 36 months in 16-33-54 hl barrels made of Allier oak.

Bottle aging In our cellars, for at least 6 months.

Colour Clear red, tinged with some pomegranate hues.

Nose Fruits and spices run after each other in a sweet conjunction conveyed by tobacco notes.

Palate Frank and potent, at the same time strong and full-bodied, it ends with a lingering sapidity.

Pair with Game, lamb, grilled red meats and mature cheeses.

Production 50.000 bottles.