



MASTROJANNI

Brunello di Montalcino

2012



A long and generous summer, without any invasive peak of temperature, is shown through the aromas of plum and small undergrowth fruits. Scents of spices and dry officinal herbs enhance them with coffee notes. Enveloping mouth of great elegance, this is the result of the crisp and mature tannins, which lead to a sapid and overwhelming ending.

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 30.000 bottles.