



MASTROJANNI

Brunello di Montalcino

2011



The hot summer is reflected in the aromas of spices and fresh tobacco with hints of candied peel. A thick and powerful tannic texture leads to a long, enveloping and silky 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 Deep, clear, ruby red with an intensity that befits the great vintage.

Nose Opening with ripe fruit and expanding into scents of earth and sweet leaf tobacco.

Palate Frank entry, generous mid-palate and an intriguing finish with a persistent savoury flavour.

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

Production 51.000 bottles.