



# MASTROJANNI

## *Brunello di Montalcino*

2009



*A September with slight temperature swings and high average temperatures brought the grape harvest forward, giving us an elegant, fruity wine with good body and fresh acidity.*

**Type** DOCG

**Grape variety** 100% Sangiovese (Brunello)

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

**Bottle aging** For a minimum of six months in our cellars.

**Colour** Clear and intense ruby red.

**Nose** Evident fruit blends with vanilla and sweet leaf tobacco.

**Palate** Full and round entry, generous mid-palate and a persistent and intriguingly tangy finish.

**Pair with** Game, grilled red meats and mature cheese.

**Production** 45.000 bottles.