



# MASTROJANNI

## *Brunello di Montalcino*

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2008

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*A September with big temperature swings yielded a complete grape that we transformed into a marvellously structured Brunello with great earthiness and minerality, the distinctive characteristics of Castelnuovo dell'Abate.*

**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 6 months in our cellars.

**Colour** Clear and intense ruby red with pale garnet highlights.

**Nose** Fruit and vanilla blended with leaf tobacco.

**Palate** Austere, full and persistent entry, generous mid-palate, and intriguingly tangy finish.

**Pair with** Ground game, grilled red meats and mature cheese. Dark chocolate when more mature.

**Production** 30.000 bottles.