



MASTROJANNI

Brunello di Montalcino

2018



The color is bright and brilliant ruby red and it shows the typical aroma of ripe plum and berries notes that blend with a fragrant spiciness, balsamic hints and touches of blond tobacco. In the mouth the wine unfolds tonic and dynamic, supported by fine and elegant tannins which, together with a juicy acidity, leads to a finish of savory and mineral persistence.

Type DOCG

Nose Intriguing nose in its young classicity, stands out ripe fruity notes embellished with a variegated spice flavor.

Grape variety 100% Sangiovese (Brunello)

Palate It offers itself with frankness with an intense entrance that ends pleasantly tannic and savory.

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

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

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

Production 70.000 bottles.

Colour Brilliant Ruby Red with garnet reflections.