



# MASTROJANNI

## *Brunello di Montalcino*

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2019

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*An early winter characterized by very cold and dry months gave way to a cool spring, with abundant rainfall in May. These conditions slowed down the phenological phase of budding. The summer was hot, with temperatures never reaching excessive peaks and rain at the beginning of September. The harvest was generous with a harvest time more in line with the tradition. The selection and picking of the grapes for our Brunello di Montalcino was, as usual, strictly by hand starting from September 30th, in order to favor the complexity and structure of the Sangiovese. The grapes were selected at the sorting table based on quality, destemmed, pressed and, by gravitational fall, they were collected in resin-coated and brushed concrete tanks. Here the alcoholic fermentation process began and, based on its progress, pumpovers or delestages were carried out daily.*

**Aging** 36 months in Allier, Slavonian and Styrian oak barrels with volumes between 16 hl (Pauscha), 33 hl (Stockinger) and 54 hl (Gamba).

**Palate** Austere with an intense entry that ends pleasantly tannic and savory on the palate.  
Bottles produced: 77.000.

**Colour** Brilliant ruby red with garnet reflections.

**Nose** Intriguing in its young classicism, it highlights ripe fruity notes enhanced by a varied spiciness.