



MASTROJANNI

Rosso di Montalcino

2019



The bright and brilliant ruby red color is the prelude to wide aromas with a superb wealth of ripe fruity notes enriched by spicy hints and elegant and balsamic nuances. On the palate the juicy ripeness of the fruit is reinvigorated by a fragrant acidity which together with the full, ripe and round tannin gives a savory and elegant finish, with a long and mineral persistence.

Type DOC

Nose Characterised by an intriguing youthful classicism, featuring fragrant and juicy sour cherry.

Grape variety 100% Sangiovese (Brunello)

Palate An intense entry with a pleasantly tannic and savoury ending on the palate.

Barrel aging 6-7 months in 54 hl barrels made of Allier oak.

Pair with All courses of a meal, the perfect enhancement for grilled red meats.

Bottle aging aging: 3 months.

Production 50.000 bottles.

Colour Bright ruby red with purple streaks, nicely intense and vivacious.