



MASTROJANNI

Brunello di Montalcino

2012



The land rich in pebble and tuff, that distinguishes Loreto vineyard, stares at the Sun rising and emphasizes the qualities of the autochthonous Sangiovese. In 2012, summer was long and hot, but well balanced, and this allowed the ideal maturation of this great vineyard. The final result is a wine provided with a worthy elegance and personality, harmonious and characterized by the perfect harmony between its strength and its freshness, its force and its vivacity.

Type DOCG

Grape variety 100% Sangiovese (Brunello)

Barrel aging 36 months in 16-25-33 hl barrels made of Allier oak.

Bottle aging 6-8 months.

Colour Bright and deep ruby red.

Nose The oriental spices and the fresh tobacco leave enhance its ripe red fruit notes.

Palate Broad and enveloping entry, supported by a potent and ripe tannin, to conclude with a silky and elegant ending.

Pair with With good company, to fully appreciate its elegance.

Production 4.800 bottles.