



MASTROJANNI

Brunello di Montalcino

2013



The good thermal excursions of the year 2013, combined with the pebble and the tuff of Vigna Loreto, have allowed the local Sangiovese to express itself with personality and elegance. Always balanced between strength and refinement, this Brunello is defined by an intriguing succession of notes of fruit, sweet spices and tobacco, which find admirable synthesis in a large, rich and vigorous structure.

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 7.000 bottles.