



MASTROJANNI

Brunello di Montalcino

2011



La Vigna Loreto, with its tufaceous soil exposed to the east, enhances the characteristics of the native Sangiovese in the various years. The 2011 harvest highlighted the rigor and nobility of a great vine in a wonderful balance between power and freshness.

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 Decisive ruby red, with significant intensity and transparency.

Nose Inviting notes of oriental spices merge with scents of flowers and fresh fruit.

Palate Potent but elegant entry sustained by thick and consistent, silky tannins, closing with a broad and impressive finish.

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

Production 6.000 bottles.