



MASTROJANNI

Brunello di Montalcino

2010



The easterly facing Loreto vineyard, with its tuffaceous soil, perfectly enhances the characteristics of every vintage. This harvest gave us a Brunello with an infinity of floral and fruity nuances, with an intriguing body, accompanied by fresh acidity.

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 8.000 bottles.