



MASTROJANNI

Brunello di Montalcino

2009



Thanks to the low yields of the vines, which are situated in particularly lean, pebbly soil, we have obtained a deep and structured Brunello with a marked scent of fresh fruit that allows glimpses of brilliant future history.

Type DOCG

Grape variety 100% Sangiovese (Brunello)

Barrel aging 36 months in Allier oak barrels of 16-33-54 hl.

Bottle aging 6-8 months.

Colour Defined, intense and transparent ruby red.

Nose Tempting notes of fruit and flowers, with fresh spices and liquorice.

Palate Potent and decisive entry, tight, considerable and silky tannin, closing with a full and important finish.

Pair with Good company, to fully appreciate its elegance.

Production 8.000 bottles.