



MASTROJANNI

Brunello di Montalcino

2008



The youthful exuberance of the vines from the Loreto vineyard and fickle September 2008 weather gave us a Brunello that is a paradigm of intensity and power, with a perfect ruby colour, wonderfully floral nose and the robust tannins of tuffaceous soil.

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 Decisive, intense and transparent ruby red.

Nose Fruit and flowers accompanied by fresh spices.

Palate Austere entry and evident tannins, with an important finish.

Pair with Also excellent on its own, in order to appreciate its character.

Production 8.600 bottles.