



MASTROJANNI

# Brunello di Montalcino

2015



*The nobility and purity of the indigenous Sangiovese are enhanced by the stone and tuff of the Loreto vineyard, in the bright summer of 2015. Extremely seductive wine, with fruity notes and spicy hints admirably fused in a harmonious whole, in perfect balance between power and sweetness, strength and fragrance.*

**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** 8.000 bottles.