



MASTROJANNI

# Brunello di Montalcino

2016



*The Vigna Loreto, its pebble and tuff frankly enhance the richest, most powerful and seductive side of Sangiovese. In the wine, the strength and the vigor of the grape variety, the pulpiness and sweetness of the fruit and the energy of the dense and ripe tannin are admirably combined and blended. The tannins, together with a crunchy and juicy acidity, give a long persistence and considerable potential of aging.*

**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** 7.000 bottles.