



MASTROJANNI

# Brunello di Montalcino

2017



*The intense and warm ruby red color anticipates a wide-ranging aroma accompanied by notes of pulpy and ripe fruit enriched by spicy nuances, notes of undergrowth and pleasant balsamic hints. In the mouth a dense and silky tannic texture admirably supported by a fragrant acidity guides with great elegance to a long and persistent finish.*

**Type** DOCG

**Grape variety** 100% Sangiovese (Brunello)

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

**Bottle aging** In our cellars, for at least 6 months.

**Colour** Brilliant Ruby Red with garnet reflections

**Nose** Intriguing nose in its young classicity, stands out ripe fruity notes embellished with a variegated spice flavor.

**Palate** It offers itself with frankness with an intense entrance that ends pleasantly tannic and savory.

**Pair with** Game, lamb, grilled red meats and mature cheeses.

**Production** 70.000 bottles.