



MASTROJANNI

Brunello di Montalcino

2017



The pebble and the tuff of the Vigna Loreto bring to light the noble, powerful and unique character of the Sangiovese of Montalcino. The pulpiness and sweetness of the fruit blend admirably with the energy and the strength of a dense and smooth tannin which, invigorated by a lively and juicy acidity, leads to a sapid and persistent finish.

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.