MASTRO JANNI

Brunello di Montalcino

2018



The color is bright and brilliant ruby red and it shows the typical aroma of ripe plum and berries notes that blend with a fragrant spiciness, balsamic hints and touches of blond tobacco. In the mouth the wine unfolds tonic and dynamic, supported by fine and elegant tannins which, together with a juicy acidity, leads to a finish of savory and mineral persistence.

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 Brillant 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.

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