



MASTROJANNI

# Brunello di Montalcino

2018



*The pebble and tuff of the Vigna Loreto enhance the noble and straightforward character of the Sangiovese of Montalcino. The pulp and the fragrance of the fruit enriched with sweet spices and hints of tobacco blend with the energy and solidity of a compact tannin that, prodded by a fresh acidity, leads to a finish of extraordinary flavor and length.*

**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.