



MASTROJANNI

# Brunello di Montalcino

2019



*An early winter characterized by very cold and dry months gave way to a cool spring, with abundant rainfall in May. These conditions slowed down the phenological phase of budding. The summer was hot, with temperatures never reaching excessive peaks and rain at the beginning of September. The harvest was generous with a harvest time more in line with the tradition. The selection and picking of the grapes for our Brunello di Montalcino was, as usual, strictly by hand starting on October 1st. The grapes were selected at the sorting table based on quality, destemmed, pressed and, by gravitational fall, they were collected in resin-coated concrete tanks. Here the alcoholic fermentation process began and, based on its progress, pumpovers or delestages were carried out daily. The permanence on the skins was approximately 20 days.*

**Aging** 36 months in oak barrels with volumes between 25 hl (Pauscha 2020), 29 hl (Pauscha 2020) and 16 hl (Stockinger 2000).

**Palate** Broad and enveloping begin with a powerful and ripe tannin, progressing into a silky and elegant finish.

Bottles produced: 9500.

**Colour** Deep and brilliant ruby red.

**Nose** Notes of ripe red fruit, enhanced by of oriental spices and fresh tobacco leaves.