



MASTROJANNI

# Brunello di Montalcino

2008



*The great sunshine and cool nights of September 2010 brought out the noble austerity that only Schiena d'Asino's old vines can transform into a wine with unique depth and length.*

**Type** DOCG

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

**Barrel aging** 42 months in 16 hl barrels made of Allier oak.

**Bottle aging** 12 months.

**Colour** Deep red, thick and clear.

**Nose** Ripe red fruit and balsamic Mediterranean scrub.

**Palate** A noble and austere opening, full and savoury, born to stand the test of time.

**Pair with** With or without food, in company.

**Production** 5,400 bottles.