



MASTROJANNI

Brunello di Montalcino

2007



The long maturation of the 2007 vintage has produced a Brunello with outstanding body, finesse, structure and elegance.

Type DOCG

Grape variety 100% Sangiovese (Brunello)

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

Bottle aging 12 months.

Colour Very intense ruby red with subtle garnet reflections.

Nose Subtle vanilla blends with notes of spices and tobacco leaf.

Palate Full, stiff and well-rounded on the attack, will age well.

Pair with Strong mature cheeses, stews and meat sauces. Roasted goat.

Production 5.100 bottles.