



MASTROJANNI

Brunello di Montalcino

2013



The intense brightness of a long and generous summer, with good temperature ranges, allows the perfect expression of a mature and elegant tannin, present but never aggressive, which makes this wine a product of great personality and balance, with endless interminability and persistence.

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 5.000 bottles.