



MASTROJANNI

Brunello di Montalcino

2015



The intensity and brightness of summer 2015 brought the old vines of Sangiovese to the maximum expression, giving us a wine of great personality, guided by compact and ripe tannins, never astringent, which culminate in a unique finish for elegance and depth

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 6.000 bottles.