



MASTROJANNI

Brunello di Montalcino

2016



The old vines of the vineyard give us the maximum expression of the native Sangiovese, offering us a wine of great personality and tradition where a superb and varied aromatic complexity is inserted on a solid tannic texture, dense and tight, which together with fragrant acidity is guarantee of a superb aging potential.

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.