



MASTROJANNI

Brunello di Montalcino

2018



The old vines of the Vigna Schiena d'Asino express the maximum expression of the native Sangiovese, offering a wine of great personality, tradition and elegance where the finely woven tannic texture amplifies the complex and varied aromatic notes. The tension of an intact tannin with the boost of a dynamic acidity guarantees an extraordinary 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.