



MASTROJANNI

Rosso di Montalcino

2012



Red fruit, cherries and plums in the nose, with a tannic entry and a very long, persistent and tangy finish. A Rosso di Montalcino with a clear Brunello style and a radiantly long future.

Type DOC

Grape variety 100% Sangiovese (Brunello)

Barrel aging 6-7 months in 54 hl barrels made of Allier oak.

Bottle aging aging: 3 months.

Colour Very intense and lively ruby red with a purple nuance.

Nose Ripe cherry and plum, delightful with its young fragrance.

Palate Intense and full entry ending with a pleasantly tannic and tangy finish.

Pair with All courses of a meal, particularly grilled red meats.

Production 34.000 bottles.