



MASTROJANNI

Rosso di Montalcino

2011



A clear and brilliant ruby colour is the sign of an exemplary harvest, imparting elegance and roundness. An enjoyable and lively entry onto the palate means that our 2011 Rosso is also very cellarable.

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 Intense, lively and transparent ruby red.

Nose Fresh, with the scent of ripe plums, delightful with its sweet fragrance.

Palate Caressing entry, with a round and forthright finish.

Pair with Throughout the meal, including fish with tomato sauce.

Production 34.000 bottles.