



MASTROJANNI

Rosso di Montalcino

2010



Our Sangiovese came to the cellar in late October, when the skins and maturation combined to produce a Rosso di Montalcino that conveys the fresh taste of this vintage.

Type DOC

Grape variety 100% Sangiovese (Brunello)

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

Bottle aging 3 months.

Colour Intense, brilliant, transparent ruby red.

Nose Fresh red fruits and ripe Mediterranean berries.

Palate Enveloping and pervasive on entry through to a rich, fruity finish.

Pair with Pleasant if drunk without food. Can be paired with charcuterie or any dish of red or white meat.

Production 34.000 bottles.