



MASTROJANNI

Rosso di Montalcino

2014



Unexpectedly unique fruit and austere tannins characterise this wine making it perfect for long ageing, almost on a par with Brunello. Yes, it was a cool season, but this contributed to drawing out one of the oldest expressions of Sangiovese.

Type DOC

Nose Characterised by intriguing youthful classicism, featuring fragrant and juicy sour cherry.

Grape variety 100% Sangiovese (Brunello)

Palate An intense entry with a pleasantly tannic and savoury ending on the palate.

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

Pair with With all courses of a meal, the perfect enhancement for grilled red meats.

Bottle aging 3 months.

Production 40.000 bottles.

Colour Bright ruby red with purple streaks, nicely intense and vivacious.