



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

Grape variety 100% Sangiovese (Brunello)

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

Bottle aging 3 months.

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

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

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

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

Production 40.000 bottles.