



# MASTROJANNI

## *Rosso di Montalcino*

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2017

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*The shining bright colour announces the rich perfume and the fragrant taste of red undergrowth berries.*



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

**Nose** Characterised by an 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** All courses of a meal, the perfect enhancement for grilled red meats.

**Production** 39.000 bottles.