



# MASTROJANNI

## *Rosso di Montalcino*

2018



*An intense and brilliant ruby color discloses a wide and rich nose, dominated by strong notes of ripe red fruits and garnished with balsamic and spicy suggestions. The generous and enveloping sip leads, with a dense and compact tannic texture, to a pleasantly persistent finish with fragrant fruity references*

**Type DOC**

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

**Bottle aging** aging: 3 months.

**Production** 56.400 bottles.

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