



MASTROJANNI

Rosso di Montalcino

2022



The brilliant ruby colour introduces an ample and articulated aroma with fruity notes of cherry and ripe plums, rich spicy fragrances and delicate balsamic hints. On the palate an enveloping and round entrance, with a tight tannic texture and a juicy and fresh acidity, widens up to a savory and pleasantly long finish.

Type DOC

Nose Notes of cherry and ripe plums with spicy and balsamic fragrances.

Grape variety 100% Sangiovese (Brunello)

Palate Dense and ripe tannins with a fresh acidity leading to a savory and persistent finish.

Aging 5 months in 54 hl barrels made of Allier oak and 4 months in concrete tanks.

Pair with For the whole meal, it enhances grilled red meats.

Bottle aging 5 months.

Production 40.000 bottles.

Colour Intense ruby red.