



MASTROJANNI

San Pio

2015



Type IGT

Grape variety 20% Sangiovese 80% Cabernet Sauvignon.

Barrel aging Barrel aging: 18 months in French oak tonneau and small barrels.

Bottle aging 6 months.

Colour Deep ruby red.

Nose Mix of fresh fruit and jam with hints of vanilla when young, it then becomes deep and ethereal.

Palate Broad and persistent with smooth tannins.

Pair with Grilled and stewed red meat.

Production 14.000 bottles.