



MASTROJANNI

Brunello di Montalcino

2010



A short summer culminated in a dry, sunny September with considerable differences between daytime and night-time temperatures, supplying us with a Brunello characterised by noble, potent tannins and great acidic finesse.

Type DOCG

Grape variety 100% Sangiovese (Brunello)

Barrel aging 36 months in 16-33-54 hl barrels made of Allier oak.

Bottle aging In our cellars, for at least 6 months.

Colour Deep, clear, ruby red with an intensity that befits the great vintage.

Nose Opening with ripe fruit and expanding into scents of earth and sweet leaf tobacco.

Palate Frank entry, generous mid-palate and an intriguing finish with a persistent savoury flavour.

Pair with Game, lamb, grilled red meats and mature cheeses.

Production 35.000 bottles.