



MASTROJANNI



Brunello di Montalcino
Vigna Loreto

2013

The good thermal excursions of the year 2013, combined with the pebble and the tuff of Vigna Loreto, have allowed the local Sangiovese to express itself with personality and elegance. Always balanced between strength and refinement, this Brunello is defined by an intriguing succession of notes of fruit, sweet spices and tobacco, which find admirable synthesis in a large, rich and vigorous structure.

Type DOCG

Nose The oriental spices and the fresh tobacco leave enhance its ripe red fruit notes.

Grape variety 100% Sangiovese (Brunello)

Palate Broad and enveloping entry, supported by a potent and ripe tannin, to conclude with a silky and elegant ending.

Barrel aging 36 months in 16-25-33 hl barrels made of Allier oak.

Pair with With good company, to fully appreciate its elegance.

Bottle aging 6-8 months.

Production 7.000 bottles.

Colour Bright and deep ruby red.