



# MASTROJANNI



## *Brunello di Montalcino*

### *Vigna Loreto*

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**2016**

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*The Vigna Loreto, its pebble and tuff frankly enhance the richest, most powerful and seductive side of Sangiovese. In the wine, the strength and the vigor of the grape variety, the pulpiness and sweetness of the fruit and the energy of the dense and ripe tannin are admirably combined and blended. The tannins, together with a crunchy and juicy acidity, give a long persistence and considerable potential of aging.*

**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.