



MASTROJANNI



Brunello di Montalcino

Vigna Loreto

2018

The pebble and tuff of the Vigna Loreto enhance the noble and straightforward character of the Sangiovese of Montalcino. The pulp and the fragrance of the fruit enriched with sweet spices and hints of tobacco blend with the energy and solidity of a compact tannin that, prodded by a fresh acidity, leads to a finish of extraordinary flavor and length.

Type DOCG

Grape variety 100% Sangiovese (Brunello)

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

Bottle aging 6-8 months.

Colour Bright and deep ruby red.

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

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

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

Production 7.000 bottles.