



# MASTROJANNI

## *Brunello di Montalcino*

2012



*A long and generous summer, without any invasive peak of temperature, is shown through the aromas of plum and small undergrowth fruits. Scents of spices and dry officinal herbs enhance them with coffee notes. Enveloping mouth of great elegance, this is the result of the crisp and mature tannins, which lead to a sapid and overwhelming ending.*

**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** Clear red, tinged with some pomegranate hues.

**Nose** Fruits and spices run after each other in a sweet conjunction conveyed by tobacco notes.

**Palate** Frank and potent, at the same time strong and full-bodied, it ends with a lingering sapidity.

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

**Production** 30.000 bottles.