



# MASTROJANNI

## *Brunello di Montalcino*

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2011

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*The hot summer is reflected in the aromas of spices and fresh tobacco with hints of candied peel. A thick and powerful tannic texture leads to a long, enveloping and silky finish.*

**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** 51.000 bottles.