



MASTROJANNI

Brunello di Montalcino

2009



A September with slight temperature swings and high average temperatures brought the grape harvest forward, giving us an elegant, fruity wine with good body and fresh acidity.

Type DOCG

Grape variety 100% Sangiovese (Brunello)

Barrel aging 36 months in Allier oak barrels of 16-33-54 hl.

Bottle aging For a minimum of six months in our cellars.

Colour Clear and intense ruby red.

Nose Evident fruit blends with vanilla and sweet leaf tobacco.

Palate Full and round entry, generous mid-palate and a persistent and intriguingly tangy finish.

Pair with Game, grilled red meats and mature cheese.

Production 45.000 bottles.