



# MASTROJANNI

## *Brunello di Montalcino*

2007



*A splendid vintage from a year in which fluctuating temperatures produced a grape which experienced the perfect timing and conditions to achieve a balance that translates into a silky Brunello with great texture, harmony and elegance.*

**Type** DOCG

**Grape variety** 100% Sangiovese (Brunello)

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

**Bottle aging** For a minimum of 6 months in our cellars.

**Colour** Deep ruby red with reflections ranging from brilliant carmine to garnet.

**Nose** Subtle vanilla blends with spices and a note of tobacco leaf.

**Palate** Entry on the palate is pervasive and leisurely with good length. Intriguing richness of flavour.

**Pair with** Game, grilled red meats and mature cheeses. Dark chocolate when more mature.

**Production** 61.000 bottles.