



MASTROJANNI

Brunello di Montalcino

2014



The beautiful ruby ??red color introduces a nose that unleashes an incredible progression of ripe fruity notes, leather, tobacco, variegated spices and hints of undergrowth, finding a dynamic and vibrant palate stimulated by pleasant acidity and a dense, elegant tannin that extends itself in a final taste. The grapes from the Crus Vigna Loreto and Vigna Schiena d'Asino were used for the vinification of this Brunello.

Type DOCG

Nose Intriguing nose in its young classicity, stands out ripe fruity notes embellished with a variegated spice flavor.

Grape variety 100% Sangiovese (Brunello)

Palate It offers itself with frankness with an intense entrance that ends pleasantly tannic and savory.

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

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

Bottle aging In our cellars, for at least 6 months.

Production 39.000 bottles.

Colour Brilliant Ruby Red with garnet reflections