



# 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