



# MASTROJANNI

## *Brunello di Montalcino*

2016



*The wine shows a ruby and bright red color, the nose has an intense bouquet of cherry and pulpy, ripe plum embellished with spicy touches, earthy and mineral nuances and intriguing notes of undergrowth. On the palate the noble tannic texture of Sangiovese stretches tight and impressive but also velvety, balanced by acidity and juicy freshness that confers elegance and long persistence.*

**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** Brilliant Ruby Red with garnet reflections

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

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

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

**Production** 70.000 bottles.