



MASTROJANNI

Brunello di Montalcino

2017



The intense and warm ruby red color anticipates a wide-ranging aroma accompanied by notes of pulpy and ripe fruit enriched by spicy nuances, notes of undergrowth and pleasant balsamic hints. In the mouth a dense and silky tannic texture admirably supported by a fragrant acidity guides with great elegance to a long and persistent finish.

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.