



MASTROJANNI

Brunello di Montalcino *Vigna Loreto*

2015



The nobility and purity of the indigenous Sangiovese are enhanced by the stone and tuff of the Loreto vineyard, in the bright summer of 2015. Extremely seductive wine, with fruity notes and spicy hints admirably fused in a harmonious whole, in perfect balance between power and sweetness, strength and fragrance.

Type DOCG

Grape variety 100% Sangiovese (Brunello)

Barrel aging 36 months in 16-25-33 hl barrels made of Allier oak.

Bottle aging 6-8 months.

Colour Bright and deep ruby red.

Nose The oriental spices and the fresh tobacco leave enhance its ripe red fruit notes.

Palate Broad and enveloping entry, supported by a potent and ripe tannin, to conclude with a silky and elegant ending.

Pair with With good company, to fully appreciate its elegance.

Production 8.000 bottles.