



MASTROJANNI



Brunello di Montalcino *Vigna Loreto*

2016

The Vigna Loreto, its pebble and tuff frankly enhance the richest, most powerful and seductive side of Sangiovese. In the wine, the strength and the vigor of the grape variety, the pulpiness and sweetness of the fruit and the energy of the dense and ripe tannin are admirably combined and blended. The tannins, together with a crunchy and juicy acidity, give a long persistence and considerable potential of aging.

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 7.000 bottles.