



MASTROJANNI



Brunello di Montalcino
Vigna Schiena d'Asino

2012

The intense brightness of a long and generous summer, with good temperature ranges, allows the perfect expression of a mature and elegant tannin, present but never aggressive, which makes this wine a product of great personality and balance, with endless interminability and persistence.

Type DOCG

Nose Ripe red fruit and balsamic Mediterranean scrub.

Grape variety 100% Sangiovese (Brunello)

Palate A noble and austere opening, full and savoury, born to stand the test of time.

Barrel aging 42 months in 16 hl barrels made of Allier oak.

Pair with With or without food, in company.

Bottle aging 12 months.

Production 3.500 bottles.

Colour Deep red, thick and clear.