



MASTROJANNI



Brunello di Montalcino *Vigna Schiena d'Asino*

2008

The great sunshine and cool nights of September 2010 brought out the noble austerity that only Schiena d'Asino's old vines can transform into a wine with unique depth and length.

Type DOCG

Grape variety 100% Sangiovese (Brunello)

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

Bottle aging 12 months.

Colour Deep red, thick and clear.

Nose Ripe red fruit and balsamic Mediterranean scrub.

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

Pair with With or without food, in company.

Production 5.400 bottles.