



MASTROJANNI



*Brunello di Montalcino*  
*Vigna Schiena d'Asino*

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**2010**

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*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** 4.500 bottles.