



# MASTROJANNI



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

**2007**

*The long maturation of the 2007 vintage has produced a Brunello with outstanding body, finesse, structure and elegance.*

**Type** DOCG

**Grape variety** 100% Sangiovese (Brunello)

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

**Bottle aging** 12 months.

**Colour** Very intense ruby red with subtle garnet reflections.

**Nose** Subtle vanilla blends with notes of spices and tobacco leaf.

**Palate** Full, stiff and well-rounded on the attack, will age well.

**Pair with** Strong mature cheeses, stews and meat sauces. Roasted goat.

**Production** 5.100 bottles.