



# MASTROJANNI

## *Rosso di Montalcino*

2010



*Our Sangiovese came to the cellar in late October, when the skins and maturation combined to produce a Rosso di Montalcino that conveys the fresh taste of this vintage.*

**Type DOC**

**Nose** Fresh red fruits and ripe Mediterranean berries.

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

**Palate** Enveloping and pervasive on entry through to a rich, fruity finish.

**Barrel aging** 6-7 months in Allier oak barrels of 54 hl.

**Pair with** Pleasant if drunk without food. Can be paired with charcuterie or any dish of red or white meat.

**Bottle aging** 3 months.

**Production** 34.000 bottles.

**Colour** Intense, brilliant, transparent ruby red.