



MASTROJANNI

Rosso di Montalcino

2020



The wine shows an intense and brilliant ruby red colour, giving the nose a rich and wide aroma, where fruity notes of plum and blackberry are linked to a sweet spiciness softened by elegant balsamic nuances. In the mouth the compact and ripe tannic texture is stimulated by a fragrant acidity which with balance leads to a savory, long and mineral finish.

Type DOC

Grape variety 100% Sangiovese (Brunello)

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

Bottle aging aging: 3 months.

Colour Intense ruby red.

Nose Notes of plums and blackberries with spicy and balsamic nuances.

Palate Compact and ripe tannins stimulated by fragrant acidity leading to a long savory and persistent finish.

Pair with All courses of a meal, the perfect enhancement for grilled red meats.

Production 50.000 bottles.