



MASTROJANNI

San Pio

2013



Type IGT

Grape variety 20% Sangiovese 80% Cabernet Sauvignon.

Barrel aging Barrel aging: 18 months in French oak tonneau and small barrels.

Bottle aging 6 months.

Colour Deep ruby red.

Nose Rich aroma, an amazing interchange of both fresh fruits and spicy scents.

Palate Deep and broad, thick and austere tannins, sapid and lingering ending.

Pair with Grilled and stewed red meat.

Production 8.300 bottles.