



MASTROJANNI

San Pio

2017



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 Mix of fresh fruit with spices.

Palate Broad and persistent with smooth tannins.

Pair with Grilled and stewed red meat.

Production 14.600 bottles.