



MASTROJANNI



Rosso di Montalcino *Vigna Palazzetto*

2020

The deep soil and the cool climate of Vigna Palazzetto give body to a characteristic and harmonious wine, in constant balance between strength and sweetness, dynamism and elegance.

Type DOC

Grape variety 100% Sangiovese (Brunello)

Barrel aging 10-12 months in barrels of Slavonian and Allier oak of 35 and 16 hl.

Bottle aging 6 months.

Colour Bright and brilliant ruby red.

Nose The nose is broad with notes of ripe red fruit alternating with spicy hints.

Palate An enveloping entrance is followed by a full and dynamic sip supported by a dense tannin and a juicy acidity leading to an elegant, savory and persistent finish.

Pair with For the whole meal, ideal with red meats grilled.

Production 3.200 magnum bottles.