

MASTROJANNI



Grappa di Brunello di Montalcino Mastrojanni

Tasting Notes

Grappa di Brunello di Montalcino is made from our prized Brunello di Montalcino pomace. In the glass, it displays a brilliant golden yellow, enriched with amber nuances that highlight its aging in wood. On the nose, it is intense and refined, with a complex bouquet that harmoniously blends the varietal characteristics of the Sangiovese pomace with the aromas derived from aging. Hints of ripe red fruits, vanilla, and sweet spices are evident, with nuances of tobacco and leather. It surprises with its smoothness and balance, with hints of wood and honey and a long finish.

Pomace

The fresh pomace is delivered immediately after racking.

Distillation

Selective distillation of our pomace, with a discontinuous artisanal copper system, with the head and tail cut performed manually

Aging

12 months in barriques at the Nannoni Grappe Srl bonded warehouse.

Format

0,500 lt.

Denomination

Grappa IG

Grape

Sangiovese

Soil

Lacustrine origin, clays, sandstones, sands and conglomerates

Ectar

14,40

Acres

35,58

Altitude

180 - 420 mt s.l.m

Exposure

South, South-East, Sout-West

