



MASTROJANNI

Brunello di Montalcino

2007



A splendid vintage from a year in which fluctuating temperatures produced a grape which experienced the perfect timing and conditions to achieve a balance that translates into a silky Brunello with great texture, harmony and elegance.

Type DOCG

Nose Subtle vanilla blends with spices and a note of tobacco leaf.

Grape variety 100% Sangiovese (Brunello)

Palate Entry on the palate is pervasive and leisurely with good length. Intriguing richness of flavour.

Barrel aging 36 months in 16-33-54 hl barrels made of Allier oak.

Pair with Game, grilled red meats and mature cheeses. Dark chocolate when more mature.

Bottle aging For a minimum of 6 months in our cellars.

Production 61.000 bottles.

Colour Deep ruby red with reflections ranging from brilliant carmine to garnet.