



MASTROJANNI

Brunello di Montalcino

2016



The wine shows a ruby and bright red color, the nose has an intense bouquet of cherry and pulpy, ripe plum embellished with spicy touches, earthy and mineral nuances and intriguing notes of undergrowth. On the palate the noble tannic texture of Sangiovese stretches tight and impressive but also velvety, balanced by acidity and juicy freshness that confers elegance and long persistence.

Type DOCG

Nose Intriguing nose in its young classicity, stands out ripe fruity notes embellished with a variegated spice flavor.

Grape variety 100% Sangiovese (Brunello)

Palate It offers itself with frankness with an intense entrance that ends pleasantly tannic and savory.

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

Pair with Game, lamb, grilled red meats and mature cheeses.

Bottle aging In our cellars, for at least 6 months.

Production 70.000 bottles.

Colour Brilliant Ruby Red with garnet reflections