



# MASTROJANNI



## *Brunello di Montalcino*

### *Vigna Loreto*

---

**2012**

---

*The land rich in pebble and tuff, that distinguishes Loreto vineyard, stares at the Sun rising and emphasizes the qualities of the autochthonous Sangiovese. In 2012, summer was long and hot, but well balanced, and this allowed the ideal maturation of this great vineyard. The final result is a wine provided with a worthy elegance and personality, harmonious and characterized by the perfect harmony between its strength and its freshness, its force and its vivacity.*

**Type** DOCG

**Nose** The oriental spices and the fresh tobacco leave enhance its ripe red fruit notes.

**Grape variety** 100% Sangiovese (Brunello)

**Palate** Broad and enveloping entry, supported by a potent and ripe tannin, to conclude with a silky and elegant ending.

**Barrel aging** 36 months in 16-25-33 hl barrels made of Allier oak.

**Pair with** With good company, to fully appreciate its elegance.

**Bottle aging** 6-8 months.

**Production** 4.800 bottles.

**Colour** Bright and deep ruby red.