



MASTROJANNI



Brunello di Montalcino *Vigna Loreto*

2007

The Loreto is a new single vineyard of one hectare and a half steep and rich of tuff cobblestone. The 2007 harvest gave us a Brunello with extraordinary notes of freshness and powerful, soft and silky tannins. The Loreto vine is the demonstration of how the extraordinary soil of Castelnuovo dell'Abate is also capable of finesse and unique elegance.

Type DOCG

Nose Floral, fruity notes combined with piquant spices.

Grape variety 100% Sangiovese (Brunello)

Palate Can also be drunk without food, to appreciate the full flavour of the Sangiovese.

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 9.000 bottles.

Colour Intense ruby red with subtle garnet reflections.