



MASTROJANNI



*Brunello di Montalcino*  
*Vigna Schiena d'Asino*

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2013

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*The intense brightness of a long and generous summer, with good temperature ranges, allows the perfect expression of a mature and elegant tannin, present but never aggressive, which makes this wine a product of great personality and balance, with endless interminability and persistence.*

**Type** DOCG

**Nose** Ripe red fruit and balsamic Mediterranean scrub.

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

**Palate** A noble and austere opening, full and savoury, born to stand the test of time.

**Barrel aging** 42 months in 16 hl barrels made of Allier oak.

**Pair with** With or without food, in company.

**Bottle aging** 12 months.

**Production** 5.000 bottles.

**Colour** Deep red, thick and clear.