



# MASTROJANNI

## *Rosso di Montalcino*

2013



*Unexpectedly unique fruit and austere tannins characterise this wine making it perfect for long ageing, almost on a par with Brunello. Yes, it was a cool season, but this contributed to drawing out one of the oldest expressions of Sangiovese.*

**Type** DOC

**Nose** Characterised by an intriguing youthful classicism, featuring fragrant and juicy sour cherry.

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

**Palate** An intense entry with a pleasantly tannic and savoury ending on the palate.

**Barrel aging** 6-7 months in 54 hl barrels made of Allier oak.

**Pair with** All courses of a meal, the perfect enhancement for grilled red meats.

**Bottle aging** aging: 3 months.

**Production** 34.000 bottles.

**Colour** Bright ruby red with purple streaks, nicely intense and vivacious.