



# MASTROJANNI



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

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**2016**

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*The old vines of the vineyard give us the maximum expression of the native Sangiovese, offering us a wine of great personality and tradition where a superb and varied aromatic complexity is inserted on a solid tannic texture, dense and tight, which together with fragrant acidity is guarantee of a superb aging potential.*

**Type** DOCG

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

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

**Bottle aging** 12 months.

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

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

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

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

**Production** 6.000 bottles.