



# MASTROJANNI



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

**2018**

*The old vines of the Vigna Schiena d'Asino express the maximum expression of the native Sangiovese, offering a wine of great personality, tradition and elegance where the finely woven tannic texture amplifies the complex and varied aromatic notes. The tension of an intact tannin with the boost of a dynamic acidity guarantees an extraordinary aging potential.*

**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** 6.000 bottles.

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