



# MASTROJANNI



## *Rosso di Montalcino*

2022

*The brilliant ruby colour introduces an ample and articulated aroma with fruity notes of cherry and ripe plums, rich spicy fragrances and delicate balsamic hints. On the palate an enveloping and round entrance, with a tight tannic texture and a juicy and fresh acidity, widens up to a savory and pleasantly long finish.*

**Type** DOC

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

**Aging** 5 months in 54 hl barrels made of Allier oak and 4 months in concrete tanks.

**Bottle aging** 5 months.

**Colour** Intense ruby red.

**Nose** Notes of cherry and ripe plums with spicy and balsamic fragrances.

**Palate** Dense and ripe tannins with a fresh acidity leading to a savory and persistent finish.

**Pair with** For the whole meal, it enhances grilled red meats.

**Production** 40.000 bottles.