



MASTROJANNI

San Pio

2012



Type IGT

Nose Mix of fresh fruit and jam with hints of vanilla when young, it then becomes deep and ethereal.

Grape variety 20% Sangiovese 80% Cabernet Sauvignon.

Palate Broad and persistent with smooth tannins.

Barrel aging Barrel aging: 18 months in French oak tonneau and small barrels.

Pair with Grilled and stewed red meat.

Bottle aging 6 months.

Production 7.500 bottles.

Colour Deep ruby red.