



MASTROJANNI

Rosso di Montalcino



Type DOC

Grape variety 100% Sangiovese (Brunello)

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

Bottle aging aging: 3 months.

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

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

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

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

Production 56.400 bottles.

An intense and brilliant ruby color discloses a wide and rich nose, dominated by strong notes of ripe red fruits and garnished with balsamic and spicy suggestions. The generous and enveloping sip leads with a dense and compact tannic texture, to a pleasantly persistent finish with fragrant fruit references.