



# MASTRO JANNI

## *San Pio*



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**Type** IGT

**Grape variety** 20% Sangiovese 80% Cabernet Sauvignon.

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

**Bottle aging** 6 months.

**Colour** Deep ruby red.

**Nose** Mix of fresh fruit with spices.

**Palate** Broad and persistent with smooth tannins.

**Pair with** Grilled and stewed red meat.

**Production** 14.600 bottles.

Dark aromas of black cherries and berries, along with herbs, leather, and peppercorn abound. With moderate tannins, this is best enjoyed with rich, meat-based meals, such as roasts or stews.