



MASTROJANNI

Brunello di Montalcino

2015



The wine with a deep and intense color, result of a generous summer, opens in a wide and visceral sip with overlapping of fragrance of plum and red fruits, notes of tobacco, shaded by a puff of leather and chocolate. In an elegant and enveloping mouth, the dense and compact tannin gives the impulse for an inviting, long and savory finish.

Type DOCG

Grape variety 100% Sangiovese (Brunello)

Barrel aging 36 months in 16-33-54 hl barrels made of Allier oak.

Bottle aging In our cellars, for at least 6 months.

Colour Brilliant Ruby Red with garnet reflections

Nose Intriguing nose in its young classicity, stands out ripe fruity notes embellished with a variegated spice flavor.

Palate It offers itself with frankness with an intense entrance that ends pleasantly tannic and savory.

Pair with Game, lamb, grilled red meats and mature cheeses.

Production 58.000 bottles.