



# MASTROJANNI



## *Brunello di Montalcino* *Vigna Loreto*

2013

*The good thermal excursions of the year 2013, combined with the pebble and the tuff of Vigna Loreto, have allowed the local Sangiovese to express itself with personality and elegance. Always balanced between strength and refinement, this Brunello is defined by an intriguing succession of notes of fruit, sweet spices and tobacco, which find admirable synthesis in a large, rich and vigorous structure.*

**Type** DOCG

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

**Barrel aging** 36 months in 16-25-33 hl barrels made of Allier oak.

**Bottle aging** 6-8 months.

**Colour** Bright and deep ruby red.

**Nose** The oriental spices and the fresh tobacco leave enhance its ripe red fruit notes.

**Palate** Broad and enveloping entry, supported by a potent and ripe tannin, to conclude with a silky and elegant ending.

**Pair with** With good company, to fully appreciate its elegance.

**Production** 7.000 bottles.