



# 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.