



MASTROJANNI
alle origini del brunello. at the origins of brunello.



Mastrojanni Vigna Loreto Brunello di Montalcino DOCG

CLASSIFICATION:

Brunello di Montalcino DOCG

GRAPE VARIETIES:

100% Sangiovese (Brunello).

GROWING LOCATION:

Castelnuovo dell'Abate, Montalcino (Siena).

VINEYARD:

Montalcino area, facing south-west, altitude 380 - 400 m a.s.l.

CULTIVATION - HARVEST:

Runner system cultivation (double curtain), manual harvest with grape selection in the vineyard and in the cellar.

MATURATION AND REFINEMENT:

Alcoholic fermentation under controlled temperature in concrete tank. Malo-lactic fermentation in barriques. Maturation 36 months in Allier oak barrels of 16-33-54 hl and minimum 6-8 months of bottle refinement.

TASTING NOTES:

Colour: Defined, intense and transparent ruby red.

Nose: Tempting notes of fruit and flowers, with fresh spices and liquorice.

Palate: Potent and decisive entry, tight, considerable and silky tannin, closing with a full and important finish.

ALCOHOL CONTENT: 14.50% vol.

RECOMMENDED PAIRINGS:

Good company, to fully appreciate its elegance.

SERVING TEMPERATURE: 16°-18°C.

BOTTLE SIZES AVAILABLE: 0.75 l.

RATINGS:

93 points Wine Spectator (vintage 2009).

PRODUCTION:

8.000 bottles.



baccoselections.com