



MASTROJANNI

alle origini del brunello. at the origins of brunello.



Mastrojanni 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 six months of bottle refinement.

TASTING NOTES:

Colour: Clear and intense ruby red.

Nose: Evident fruit blends with vanilla and sweet leaf tobacco.

Palate: Full and round entry, generous mid-palate and a persistent and intriguingly tangy finish.

ALCOHOL CONTENT: 15% vol.

RECOMMENDED PAIRINGS:

Game, grilled red meats and mature cheese.

SERVING TEMPERATURE: 16°-18°C.

BOTTLE SIZES AVAILABLE: 0.75 l.

RATINGS:

90 points Wine Spectator (vintage 2009), 98 points James Suckling (vintage 2010).

PRODUCTION:

45.000 bottles.



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