



MASTROJANNI

alle origini del brunello. at the origins of brunello.



Mastrojanni Rosso di Montalcino DOC

CLASSIFICATION:

Rosso di Montalcino DOC

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 6-7 months in Allier oak barrels of 54 hl. and minimum 3 months of bottle refinement.

TASTING NOTES:

Colour: Very intense and lively ruby red with a purple nuance.

Nose: Ripe cherry and plum, delightful with its young fragrance.

Palate: Intense and full entry ending with a pleasantly tannic and tangy finish.

ALCOHOL CONTENT: 14.50% vol.

RECOMMENDED PAIRINGS:

All courses of a meal, particularly grilled red meats

SERVING TEMPERATURE: 16°-18°C.

BOTTLE SIZES AVAILABLE: 0.75 l.

RATINGS:

90 points James Suckling (vintage 2010), 91 points Decanter (vintage 2011).

PRODUCTION:

34.000 bottles.



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