



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



## Mastrojanni San Pio

**CLASSIFICATION:**

Toscana IGT - Supertuscan

**GRAPE VARIETIES:**

20% Sangiovese 80% Cabernet Sauvignon.

**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 18 months in French oak tonneau and small barrels then minimum 6 months of bottle refinement.

**TASTING NOTES:**

Colour: Deep ruby red.

Nose: Mix of fresh fruit and jam with hints of vanilla when young, it then becomes deep and ethereal.

Palate: Broad and persistent with smooth tannins.

**ALCOHOL CONTENT:** 14.50% vol.

**RECOMMENDED PAIRINGS:**

Grilled and stewed red meat.

**SERVING TEMPERATURE:** 16°-18°C.

**BOTTLE SIZES AVAILABLE:** 0.75 l.

**PRODUCTION:**

6.200 bottles.



[baccoselections.com](http://baccoselections.com)