



Mastrojanni

Brunello di Montalcino



Varietal: 100% Sangiovese (Brunello)

Soil: Clay and tuff with sandstone inserts.

Elevation: 400 mtrs

Practice:

Dry Extract: gr / liter

Appellation: Brunello di Montalcino

Production: 5200 cs

Alcohol %: 14.5

ph:

Residual Sugar: gr / liter

Acidity: gr / liter



Tasting Notes: Wow. What a gorgeous Brunello with complex and beautiful aromas and flavors of cherries, flowers, walnuts and berries. It's full-bodied, yet so polished and refined with soft, creamy tannins that are long and linear at the end. It goes on for minutes. Drinkable now, but better in 2022.

Aging: 36 months in 16-33-54 hl barrels made of Allier oak. After that, for at least 6 months in the bottle at our cellar.

Food Pairing : Game, lamb, grilled red meats and mature cheeses.

Accolades

2016 95 pts R. Parker

2015 97 pts J. Suckling

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