



# MASTROJANNI

## *Rosso di Montalcino*

2019



*The bright and brilliant ruby red color is the prelude to wide aromas with a superb wealth of ripe fruity notes enriched by spicy hints and elegant and balsamic nuances. On the palate the juicy ripeness of the fruit is reinvigorated by a fragrant acidity which together with the full, ripe and round tannin gives a savory and elegant finish, with a long and mineral persistence.*

**Type DOC**

**Nose** Characterised by an intriguing youthful classicism, featuring fragrant and juicy sour cherry.

**Grape variety** 100% Sangiovese (Brunello)

**Palate** An intense entry with a pleasantly tannic and savoury ending on the palate.

**Barrel aging** 6-7 months in 54 hl barrels made of Allier oak.

**Pair with** All courses of a meal, the perfect enhancement for grilled red meats.

**Bottle aging** aging: 3 months.

**Production** 50.000 bottles.

**Colour** Bright ruby red with purple streaks, nicely intense and vivacious.