



# MASTROJANNI



## *Brunello di Montalcino* *Vigna Loreto*

2016

*The Vigna Loreto, its pebble and tuff frankly enhance the richest, most powerful and seductive side of Sangiovese. In the wine, the strength and the vigor of the grape variety, the pulpiness and sweetness of the fruit and the energy of the dense and ripe tannin are admirably combined and blended. The tannins, together with a crunchy and juicy acidity, give a long persistence and considerable potential of aging.*

**Type** DOCG

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

**Barrel aging** 36 months in 16-25-33 hl barrels made of Allier oak.

**Bottle aging** 6-8 months.

**Colour** Bright and deep ruby red.

**Nose** The oriental spices and the fresh tobacco leave enhance its ripe red fruit notes.

**Palate** Broad and enveloping entry, supported by a potent and ripe tannin, to conclude with a silky and elegant ending.

**Pair with** With good company, to fully appreciate its elegance.

**Production** 7.000 bottles.



MASTROJANNI



*Brunello di Montalcino*  
*Vigna Schiena d'Asino*

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2015

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*The intensity and brightness of summer 2015 brought the old vines of Sangiovese to the maximum expression, giving us a wine of great personality, guided by compact and ripe tannins, never astringent, which culminate in a unique finish for elegance and depth*

**Type** DOCG

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

**Barrel aging** 42 months in 16 hl barrels made of Allier oak.

**Bottle aging** 12 months.

**Colour** Deep red, thick and clear.

**Nose** Ripe red fruit and balsamic Mediterranean scrub.

**Palate** A noble and austere opening, full and savoury, born to stand the test of time.

**Pair with** With or without food, in company.

**Production** 6.000 bottles.



MASTROJANNI

*Ciliegiolo*

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2018

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**Type** IGT

**Grape variety** 100% Ciliegiolo

**Barrel aging** About 8 months in barrel

**Bottle aging** Minimum 4 months

**Colour** Intense with purple shade almost impenetrable

**Nose** Great intensity recalling the ripe cherry accompanied with blueberry jam

**Palate** Opulent, soft entry with sweet tannins that accompany a depth and sapidity typical of the grape variety and the soils in which it is born

**Pair with** Pasta, roasted white meats and cold cuts

**Production** 5.200 bottles



# MASTROJANNI

## *Rosso di Montalcino*

2018



*An intense and brilliant ruby color discloses a wide and rich nose, dominated by strong notes of ripe red fruits and garnished with balsamic and spicy suggestions. The generous and enveloping sip leads, with a dense and compact tannic texture, to a pleasantly persistent finish with fragrant fruity references*

**Type** DOC

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

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

**Bottle aging** aging: 3 months.

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

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

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

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

**Production** 56.400 bottles.



# MASTRO JANNI

## *San Pio*

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**2018**

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**Type** IGT

**Grape variety** 20% Sangiovese 80% Cabernet Sauvignon.

**Barrel aging** Barrel aging: 18 months in French oak tonneau and small barrels.

**Bottle aging** 6 months.

**Colour** Deep ruby red.

**Nose** Mix of fresh fruit with spices.

**Palate** Broad and persistent with smooth tannins.

**Pair with** Grilled and stewed red meat.

**Production** 16.000 bottles.