



Mastrojanni

TECHNICAL SHEETS



T U S C A N Y

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Ciliegiolo
Toscana IGT

MASTROJANNI

Grapes	Ciliegiolo
Region	Tuscany
Harvest	Manual from September 10th.
Winemaking	The grapes, hand-harvested and carefully selected, are gently pressed, destemmed, and transferred into resinated concrete vats for gravity flow. Maceration: 26 days on the skins.
Aging	12 months in concrete vats. At least 4 months in bottle.
Tasting Notes	Intense color with almost impenetrable purple shades. The aroma is powerful, recalling ripe cherry accompanied by blueberry jam. On the palate, it is opulent, with a soft entry and sweet tannins that enhance its depth and sapidity, typical of the grape variety and the soils where it originates.
Food Pairing	Pasta, roasted white meat and cold cuts





Brunello di Montalcino

Schiena d'Asino DOCG

MASTROJANNI

Grapes Sangiovese

Region Tuscany

Harvest Manual on October 2nd.

Winemaking The grapes, hand-harvested and carefully selected, are gently pressed, destemmed, and transferred into wooden vats for fermentation. Maceration: on the skins for a minimum of 48 days.

Aging 42 months in Allier oak barrels (16 hl and 25hl). 12 months in bottle.

Tasting Notes Deep red in color, thick and clear in appearance. On the nose, it reveals aromas of ripe red fruit and balsamic notes reminiscent of Mediterranean scrub. The palate opens with a noble and austere character, full-bodied and savoury, crafted to stand the test of time.



- I Vini di Veronelli 2020, 3 Stars
- Vini Buoni d'Italia, Corona
- Vitae 2019 (AIS), 4 Viti TTTT
- WineCritic.com, 94 pts
- Doctor Wine, 95 pts
- Bibenda 2020, 5 Grappoli
- Wine Enthusiast, 96/100 pts
- Wine Enthusiast, 95 pts
- Wine Advocate, 96 pts
- Bibenda 2021, 5 Grappoli
- Wine Spectator, 93 pts
- Falstaff, 97 pts
- Wine Advocate, 98 pts
- Vitae 2021, 4 Viti
- Vini Buoni d'Italia, Corona
- Wine Advocate, 97 pt
- Vitae 2023, 4 Viti





San Pio

Rosso IGT

MASTROJANNI

Grapes Cabernet Sauvignon, Sangiovese

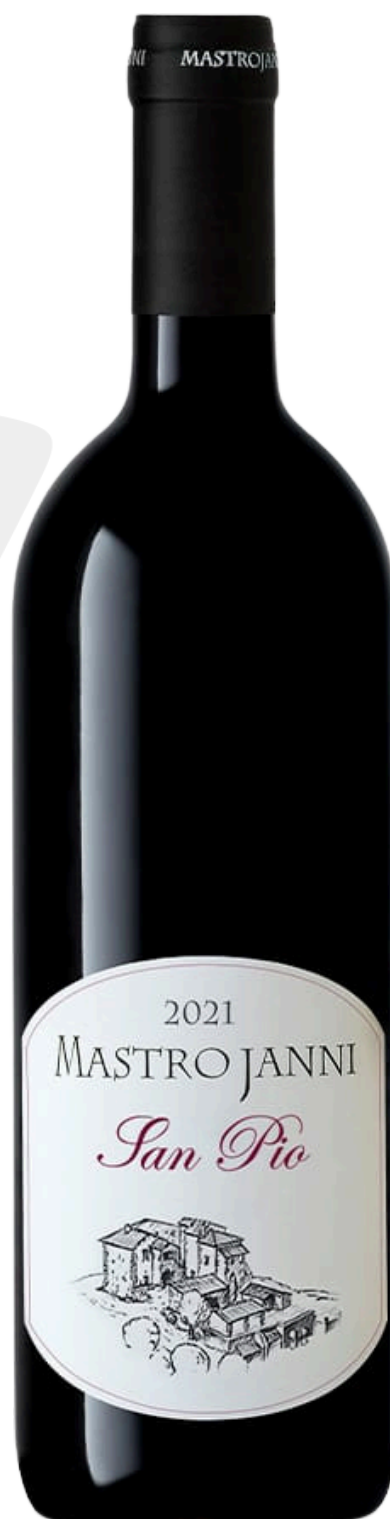
Region Tuscany

Harvest Manual on September 14th.

Winemaking The grapes are carefully selected and gently welcomed into brushed concrete vats for gravity flow. The two varieties are vinified separately. Maceration: on the skins for 19 days.

Aging Cabernet Sauvignon 18 months in tonneaux and barrels, Sangiovese in concrete vats.

Tasting Notes Deep ruby red in color. The aroma presents a blend of fresh fruit and subtle spices. On the palate, it is broad and persistent, with smooth and well-integrated tannins.






MASTRO JANNI

Vigna Palazzetto

Rosso di Montalcino DOP

MASTROJANNI

Grapes	Sangiovese
Region	Tuscany
Harvest	Manual from October 2nd.
Winemaking	The grapes are selected at the sorting table according to quality, destemmed, crushed and, by gravity, placed in rough, resin-lined cement vats. The wine is left on the skins for 20 days.
Aging	12 months in Slavonian and Allier oak barrels (35 and 16 hl). In bottle for at least 5 months.
Tasting Notes	Bright and brilliant ruby red in color. The nose is broad, revealing notes of ripe red fruit intertwined with spicy hints. On the palate, an enveloping entrance gives way to a full and dynamic sip, supported by dense tannins and juicy acidity, culminating in an elegant, savory, and persistent finish.
Food Pairing	For the whole meal, ideal for red meats grilled

The deep soil and the cool climate of Vigna Palazzetto give body to a characteristic and harmonious wine, in constant balance between strength and sweetness, dynamism and elegance.





Vigna Loreto

Vigna Loreto D.O.C.G.

MASTROJANNI

Grapes Sangiovese

Region Tuscany

Harvest Manual on October 1st.

Winemaking The grapes, hand-harvested and carefully selected, are gently pressed, destemmed, and transferred into wooden vats for fermentation. Maceration: on the skins for a minimum of 40 days.

Aging 36 months in Allier oak barrel (16-29 hl).
At least 6 months in bottle.

Tasting Notes Bright and deep ruby red in color. The aroma combines oriental spices and fresh tobacco leaf, enhancing its ripe red fruit notes. On the palate, it offers a broad and enveloping entry, supported by powerful, ripe tannins, leading to a silky and elegant finish.

Food Pairing With good company, to fully appreciate its elegance.



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|-----------------------------|---------------------------------------|---|
| • DoctorWine, 96 pts | • Vinous (Antonio Galloni), 96 pts | • Vini Buoni d'Italia, Corona |
| • Wine Advocate, 94+ pts | • Vinous, 93+ pts | • Gambero Rosso, 3 Bicchieri |
| • Wine Advocate, 95 pts | • Vinum, 17.5/20 pts | • Bibenda 2016, 5 Grappoli |
| • Wine Advocate, 92 pts | • Jancis Robinson, 17+ pts | • Bibenda 2017, 5 Grappoli |
| • Wine Spectator, 94 pts | • Jancis Robinson, 16.5 pts | • Bibenda 2022, 5 Grappoli |
| • James Suckling, 97 pts | • Wine Enthusiast, 90 pts | • Bibenda 2023, 5 Grappoli |
| • James Suckling, 94 pts | • Wine Enthusiast, 91 pts | • L'Espresso, Vini dell'Eccellenza |
| • James Suckling, 92 pts | • Falstaff, 96 pts (marzo/abril 2015) | • Guida Oro Veronelli, Super 3 Stelle |
| • Vitae 2022, 4 Tini (TTTT) | • Vitae 2023, 4 Tini (TTTT) | • James Suckling – Top 100 Italian Wines of 2015, puesto 60 |

V 2018

• Decanter 2023, 97 pt

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MASTRO JANNI

Rosso di Montalcino

DOC

MASTROJANNI

- Grapes** Sangiovese
- Region** Tuscany
- Harvest** Manual from September 10th
- Winemaking** The grapes, hand-harvested and carefully selected, are gently pressed and transferred into brushed and resinated concrete vats for gravity flow. Maceration: on the skins for a minimum of 25 days.
- Aging** Allier oak barrels (25, 32, 54 hl) and in concret vats. At least 4 months in bottle.
- Tasting Notes** Intense ruby red in color, this wine offers notes of plums and blackberries, enriched by spicy and balsamic nuances. On the palate, it presents compact and ripe tannins, stimulated by a fragrant acidity that leads to a long, savory, and persistent finish.
- Food Pairing** All courses of a meal, the perfect enhancement for grilled red meats.






MASTRO JANNI

Brunello di Montalcino

DOC

MASTROJANNI

Grapes Sangiovese

Region Tuscany

Harvest Manual from September 30th.

Winemaking The grapes, hand-harvested and carefully selected, are gently pressed and transferred into brushed and resined concrete vats for gravity flow. Maceration: on the skins for a minimum of 30 days.

Aging 36 months in Allier, Vosges, Slavonia, Black Forest and Styria oak barrels (16-54 hl).
At least 6 months in bottle.

Tasting Notes Brilliant ruby red with garnet reflections. The nose is intriguing in its youthful classicism, revealing ripe fruity notes enhanced by a medley of spices. On the palate, it presents itself with frankness, delivering an intense entry that finishes pleasantly tannic and savory.



V 2013

- James Suckling 92 Pts,
- Jancis Robinson.com 17/20,
- Wine Enthusiast Magazine, 91 Pts
- Wine Advocate, 92 Pts

V 2014

- Wine Advocate, 91 Pts
- Jancis Robinson.com, 16/20
- Wine Enthusiast Magazine 91 Pts
- James Suckling 91 Pts
- James Suckling Online, 91 pts
- Wine Critic, 93 pts

V 2016

- Falstaff 2021, 94 pts
- Jancis Robinson, 17 pts
- Wine Spectator, 94 pts
- Wine Enthusiast Magazine, 95 pts
- Wine Advocate 95 pts
- James Suckling, 95 pts
- Raffaele Vecchione, 97 pts
- Decanter World Wine Awards 2021, 90 pts



V 2017

- Wine Enthusiast, 95 pts

V 2018

- Italy's Finest Wines, Golden Glass 96 pts

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