



# Mastrojanni

## TECHNICAL SHEETS



## TUSCANY

Main Office Number  
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*Ciliegiolo*  
*Toscana IGT*  
MASTROJANNI

<b>Grapes</b>	Ciliegiolo
<b>Region</b>	Tuscany
<b>Harvest</b>	Manual from September 10th.
<b>Winemaking</b>	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.
<b>Aging</b>	12 months in concrete vats. At least 4 months in bottle.
<b>Tasting Notes</b>	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.
<b>Food Pairing</b>	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 D.O.C.

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.*

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*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.



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

V 2018

• Decanter 2023, 97 pt



  
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.



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# 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