



Brunello di Montalcino D.O.C.G.



Grapes > 100% Sangiovese (Brunello)

Region> Tuscany

Barrel aging> 36 months in 16-33-54 hl barrels made of Allier oak.

Bottle aging> In our cellars, for at least 6 months.

Tasting Notes> Ruby and bright red color, the nose has an intense bouquet of cherry and pulpy, ripe plum embellished with spicy touches, earthy and mineral nuances and intriguing notes of undergrowth. On the palate the noble tannic texture of Sangiovese stretches tight and impressive but also velvety, balanced by acidity and juicy freshness that confers elegance and long persistence.

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

Closure> Cork

Brunello di Montalcino Schiena d'Asino D.O.C.G.

Grapes > 100% Sangiovese (Brunello)

Region> Tuscany

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

Bottle aging> 12 months.

Tasting Notes> 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

Food Pairing> With or without food, in company.

Closure> Cork



MASTRO JANNI



Brunello di Montalcino Vigna Loreto DOCG



Grapes > 100% Sangiovese (Brunello)

Region> Tuscany

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

Bottle aging> 6-8 months.

Tasting Notes> Bright and deep ruby red. On the nose, The oriental spices and the fresh tobacco leave enhance its ripe red fruit notes. Broad and enveloping entry, supported by a potent and ripe tannin, to conclude with a silky and elegant ending.

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

Closure> Cork

Alcohol content> 14.0-15.0% vol

San Pio Rosso IGT

Grapes > 20% Sangiovese 80% Cabernet Sauvignon.

Region> Tuscany

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

Bottle aging> 6 months.

Tasting Notes> Deep ruby red color. On the nose, Mix of fresh fruit with spices. Broad and persistent with smooth tannins.

Food Pairing> Grilled and stewed red meat.

Closure> Cork



MASTRO JANNI



Rosso di Montalcino DOC



Grapes > 100% Sangiovese (Brunello)

Region> Tuscany

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

Bottle aging> aging: 3 months.

Tasting Notes> 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

Food Pairing> All courses of a meal, the perfect enhancement for grilled red meats.

Closure> Cork

Alcohol content> 14.0% vol



MASTRO JANNI