



Mastrojanni

Brunello di Montalcino “Vigna Schiena d’Asino”



Varietal: 100% Sangiovese (Brunello)

Soil: Clay and tuff with sandstone inserts.

Dry Extract: gr / liter

Elevation: 400 mtrs

Practice:

Appellation: Brunello di Montalcino

Production: 500 cs

Alcohol %: 15

ph:

Residual Sugar: gr / liter

Acidity: gr / liter



Tasting Notes: Here's a wine that embodies the spirit of the vintage. It comes from a small one-hectare vineyard site located on the crest of a hill, or the so-called "donkey's spine" maybe because it looks like a schiena d'asino or maybe because the labor-intensive farming broke its proverbial back. The Mastrojanni 2015 Brunello di Montalcino Vigna Schiena d'Asino shows a sweet spot with ripe red cherry and plump blackberry or plum. It segues slowly to spice, tar and licorice. This wine is a bit more streamlined and linear compared to the Vigna Loreto, and the Vigna Schiena d'Asino is also longer, deeper and more nuanced in comparison. It finishes with a beautiful blast of bright cherry. This wine is truly beautiful.

Ageing: 42 months in 16 hl barrels made of Allier oak. After that, 1 year in the bottle at our cellar.

Food Pairing : With or without food, in company.

Accolades

2015 **98** pts R. Parker

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