



Mastrojanni San Pio



Varietal: 20% Sangiovese 80% Cabernet Sauvignon.

Soil: Clay and tuff with sandstone inserts.

Elevation: 400 mtrs

Practice:

Dry Extract: gr / liter

Appellation: IGT Toscana

Production: 1100 cs

Alcohol %: 14.5

ph:

Residual Sugar: gr / liter

Acidity: gr / liter

Tasting Notes: A nutty red that shows cedar, leather, chocolate-coated plums and spices. Full-bodied with lots of chewy tannins and a round finish.

Aging: Barrel aging: 18 months in French oak tonneau and small barrels. After that, for at least 6 months in the bottle at our cellar.

Food Pairing : Grilled and stewed red meat.

Accolades

2017 91 pts J. Suckling



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