



Chianti Classico

SANGIOVESE, WITH A SELECTION OF TRADITIONAL CHIANTI CLASSICO VARIETALS

GRAPE VARIETIES

Traditional varieties of Chianti Classico with an absolute predominance of Sangiovese.

PRODUCTION TECHNIQUE

The fermentation takes place with a traditional skin contact of 8-10 days. A short wood aging follows. Bottling is carried out in the Summer subsequent to the harvest.

DESCRIPTION Colour

ruby red. Bouquet: intense with varietal notes of cherry, plum and violet. Taste: fresh, balanced, typical.

WINEMAKER'S NOTES

Celebrating the best Tuscan tradition Banfi offers a family of Chianti wines varied and complementary, unique in its style. Banfi Chianti Classico perfectly interprets the unique personality of this historic appellation with its alluring bouquet, rich flavours, supple tannins and good acidity.

FOOD PAIRINGS

A wine for every dish, matches meat dishes superbly. Alcohol content: 12,5 to 13% vol. following the season condition Available formats: 0,375 l - 0,75 l