



*Deep ruby in color.
Rich bouquet of
cherries, plums,
and iris. Deep cherry
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BANFI CHIANTI CLASSICO RISERVA DOCG

Chianti is produced in eight adjacent, yet distinct, zones that cover a vast part of central Tuscany. But only one, which is the oldest and original, may produce Chianti Classico. However, provenance alone is not sufficient to merit the designation Chianti Classico. The producer must strictly adhere to all DOCG rules, which cover elements of viti-culture (such as alcohol content, yield per acre, and blend) as well as aging and bottling.

SOIL

Calcareous and well-structured.

PRODUCTION TECHNIQUE

Fermentation takes place with a medium period of maceration. It is followed by at least 2 years of aging, of which a minimum of 12 months is in Slavonian oak barrels. The wine concludes its evolution with at least 6 months of bottle aging.

BOUQUET

Rich with notes of cherries, plums, and iris.

TASTE

Deep cherry and leather flavors with subtle wood notes. Supple tannins, good acidity, and a lingering finish.

FOOD PAIRING

Perfect with flavorful roasts, pastas, and cheeses.

ORIGIN

Chianti Classico zone, between Florence and Siena, Tuscany (Italy)

VARIETIES

Predominantly Sangiovese with small amounts of Canaiolo Nero and Cabernet

ANALYSIS

Alcohol	13% Vol
Total Acidity	5.5 g/l
Residual Sugar	1.6 g/l

SIZE(S)

750ml 0 80516 16084 9

PACK(S)

750ml 12pk