



*Intense ruby in color with shades of violet. A fruit-forward bouquet with some floral notes. Round and well balanced with black-cherry flavors and hints of spice. Well structured with good acidity for dining and a lingering finish.*

## BANFI CHIANTI SUPERIORE DOCG

The “Superiore” designation signifies stricter government regulations requiring lower yields and great plant density in the vineyards, and slightly higher levels of alcohol and fruit extraction.

### SOIL

Calcareous with a mixture of sand and clay.

### PRODUCTION TECHNIQUE

Maceration with the skins for 8 days in temperature-controlled stainless steel, followed by pressing and fermentation. The wine then undergoes malolactic fermentation and is then aged for 4 to 5 months in barriques followed by extended bottle aging.

### BOUQUET

Fruit-forward aromas with some floral notes.

### TASTE

Round with well balanced acidity and fruit.

### FOOD PAIRING

Ideal with red-sauced pastas, roasted or grilled meats, and aged cheeses.

### ORIGIN

Tuscan hills of the delimited Chianti D.O.C.G. zone

### VARIETIES

75% Sangiovese and 25% Cabernet Sauvignon and Canaiolo Nero

### ANALYSIS

|               |           |
|---------------|-----------|
| Alcohol       | 13.3% Vol |
| Total Acidity | 5.2 g/l   |

### SIZE(S)

|       |                 |
|-------|-----------------|
| 3L    | 0 80516 40690 9 |
| 750ml | 0 80516 40694 7 |

### PACK(S)

|            |
|------------|
| 3L         |
| 750ml 12pk |