

*Captivating mauve red in color with expressive varietal notes of cherry, plum, blackberry and hints of spice. The wine is round, full and balanced with good acidity.*



## FONTE ALLA SELVA CHIANTI CLASSICO DOCG

The name means “fountain in the forest” and refers to the gurgling stream and towering trees said to have been created by the Etruscan gods to give life to the once dry and barren land. Fonte alla Selva is an excellent expression of Chianti Classico, whose round body and character perfectly reflect the Banfi quality standard.

### SOIL

Alluvial soils, limestone and clay.

### PRODUCTION TECHNIQUE

Fermentation takes place with traditional maceration on the skins for 8-10 days, followed by short aging in French oak barrels. Bottling takes place the summer after the harvest. An excellent expression of Chianti Classico, whose round body and character perfectly reflect the Banfi quality standard.

### BOUQUET

Cherry, plum and blackberry with hints of spice.

### TASTE

The wine is round, full and balanced with good acidity.

### FOOD PAIRING

Superb accompaniment to red meats, game, and aged cheeses.

### ORIGIN

Over 40 hectares of estate vineyards in Castellina, heart of the Chianti Classico region

### VARIETIES

Predominantly Sangiovese with Canaiolo and Cabernet Sauvignon

### ANALYSIS

Alcohol	13.5% Vol
Total Acidity	5.1 g/l

### SIZE(S)

750ml 0 80516 14004 9

### PACK(S)

750ml 6pk