



## CHIANTI CLASSICO RISERVA DOCG

Banfi Tuscany (Italy)

### *Area of Production:*

Chianti Classico zone between Florence and Siena.

### *Soil:*

Calcareous and well-structured.

### *Grape Varieties:*

Predominantly Sangiovese with small amounts of Canaiolo Nero and Cabernet.

### *Production Technique:*

The alcoholic fermentation with a medium period of maceration 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.

### *Characteristics:*

*Color:* Deep ruby-red.

*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.

*Alcohol Content:* 13%.

*Total Acidity:* 5.5 g/l.

Perfect with flavorful roasts, pastas, and cheeses.