



## CHIANTI CLASSICO 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 Sauvignon.

### *Production Technique:*

Fermentation takes place with a traditional skin contact of 8-10 days. A short wood aging in large casks of French oak follows. Bottling is carried out in the summer following the harvest.

### *Characteristics:*

*Color:* Ruby-red.

*Bouquet:* Intense with notes of cherries, plums, and violets.

*Taste:* Rich flavors of cherry and leather. Supple tannins and good acidity.

*Alcohol Content:* 12.5%.

*Total Acidity:* 6.5 g/l.

Perfect accompaniment to a wide variety of foods, including red-sauced pastas, grilled meats and roasts.