



CHIANTI, DOCG SUPERIORE

Banfi Tuscany (Italy)

Area of Production:

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

Soil:

Calcareous with a mixture of sand and clay.

Grape Varieties:

75% Sangiovese and 25% Cabernet Sauvignon and Canaiolo Nero.

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. The “Superiore” designation signifies stricter government regulations regarding production and aging requirements than Chianti.

Characteristics:

Color: Intense ruby red.

Bouquet: Fruit-forward aromas with some floral notes.

Taste: Round with well balanced acidity and fruit.

Alcohol Content: 13.3%.

Total Acidity: 5.2 g/l.

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