



## FONTE ALLA SELVA

### Chianti Classico DOCG

#### ***Area of Production:***

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

#### ***Soil:***

Alluvial soils, limestone and clay.

#### ***Grape Varieties:***

Predominantly Sangiovese with Canaiolo and Cabernet Sauvignon.

#### ***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.

#### ***Characteristics:***

*Color:* Captivating mauve red.

*Bouquet:* Cherry, plum and blackberry with hints of spice.

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

*Alcohol Content:* 13.5%.

*Total Acidity:* 5.1 g/l.

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