



  
**BANFI**

## CHIANTI CLASSICO RISERVA DOCG

*Production Area:* Chianti Classico zone, between Florence and Siena, Tuscany (Italy).

*Grape Varieties:* Predominantly Sangiovese with small amounts of Canaiolo Nero and Cabernet.

*Description:* Deep ruby in color. Rich bouquet of cherries, plums, and iris. Deep cherry and leather flavors with subtle wood notes. Supple tannins, good acidity, and a lingering finish.

Chianti has long been regarded by many as the "most Italian" of wines, not only because it is the most widely produced classified wine, but also because it possesses a unique personality.

Chianti is produced in eight adjacent, yet distinct, zones that cover a vast part of central Tuscany. But only one, which is the oldest and original, may produce Chianti Classico. However, provenance alone is not sufficient to merit the designation Chianti Classico. The producer must strictly adhere to all DOCG rules, which cover elements of vinification (such as alcohol content, yield per acre, and blend) as well as aging and bottling.

Banfi Chianti Classico Riserva embodies all the characteristics that have made this wine an enduring classic. Fermentation takes place with a medium period of maceration. It 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.

Banfi Chianti Classico Riserva is the perfect accompaniment to a wide variety of foods, including pastas, grilled meats, roasts, and aged cheeses.

UPC Chianti Classico Riserva 750ml 0 80516 16084 9