



BANFI TOSCANA

Nestled between the Orcia and Ombrone rivers on the southern slopes of Montalcino, Tuscany, the Castello Banfi vineyard estate is unique for its wine culture and tradition. The wines of Banfi Toscana range, produced with grapes selected from specific Banfi vineyards as well as other noble areas of the region, express the genuine and authentic character of Tuscany. They reflect the love for Tuscany, revealing joy and genuine nature in their easy-drinking style. Thanks to an inherent liveliness and freshness, these wines are appropriate for everyday consumption, yet always reflect the Banfi standard of character and quality.

CHIANTI CLASSICO

D.O.C.G. RISERVA

GRAPE VARIETIES

Almost exclusively Sangiovese.

PRODUCTION TECHNIQUE

The alcoholic fermentation with a medium period of maceration is followed by 2 years of aging in Slavonian oak barrels (60-120 hl). The wine concludes its evolution with an at least 6-month bottle aging.

DESCRIPTION

Colour: mauve red.

Bouquet: intense with notes of vanilla, liquorice and chocolate.

Taste: round, spicy, elegant and well structured.

WINEMAKER'S NOTES

Celebrating the best Tuscan tradition Banfi offers a family of Chianti wines varied and complementary, unique in its style. Chianti Riserva is produced from selected grapes grown in the "Classico" region of Chianti between Siena and Firenze. It is elegant, well-balanced, full-bodied with a very long aging potential.

FOOD PAIRINGS

It superbly accompanies meat dishes and typical Tuscan cuisine.

Alcohol content: 12,5 to 13% vol. following the season condition.

Available formats: 0,75 l

