



BANFI

CHIANTI CLASSICO DOCG

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

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

Description: Ruby red in color. Intense bouquet with notes of cherries, plums, and violets. Rich flavors of cherry and leather. Supple tannins and good acidity.

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, areas 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 embodies all the characteristics that have made this wine an enduring classic: an alluring bouquet of black fruit and violets; rich flavors of cherry and leather; supple tannins and good acidity for dining. Fermentation takes place with 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.

Banfi Chianti Classico is the perfect accompaniment to a wide variety of foods, including, but not limited to red-sauced pastas, grilled meats, and roasts.

UPC Chianti Classico 750ml 0 80516 16085 6