



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 SUPERIORE

DOCG

GRAPE VARIETIES

Traditional varieties of Chianti with predominance of Sangiovese.

PRODUCTION TECHNIQUE

The grape maceration last approximately 8 days, and takes place at a temperature of 25-30° C. When the alcoholic and malolactic fermentation are completed, the wine is aged for 4 to 5 months in French oak barrels. The wine is finally released after an appropriate bottle aging.

DESCRIPTION

Intense ruby red color. Fresh and fruity hints on the nose, well integrated in a round structure and full body. The lively acidity is well balanced with the rest of the structure. Ready to drink, pleasant and persistent.

WINEMAKER'S NOTES

Celebrating the best Tuscan tradition Banfi offers a family of Chianti wines varied and complementary, unique in its style. Banfi Chianti Superiore, crafted to the meticulous profile of our estate, is pleasingly smooth and satisfying with its clean and distinctive flavours.

FOOD PAIRINGS

Ideal with grilled meat dishes, poultry or pasta.

Available formats: 0,75 l

