



Traversa dei Monti

Chianti Colli Senesi DOCG

2021

VARIETIES

Traditional Chianti varieties with a strong predominance of Sangiovese from our estate vineyards in Montalcino.

DESCRIPTION

Elegant and firm, Traversa dei Monti is the Banfi Chianti with a Montalcino soul.

Mild winter temperatures and low rainfall allowed the vegetative development of the vines to begin in the usual time frame. On the night of April 8, a part of the vineyards was affected by a late frost, resulting in a delay in the phenological stages of the plant. Thanks to a spring with mild temperatures and sunny days, the vines regained their vegetative-productive balance, reaching optimal ripening during the following months. Harvesting began slightly later than average, but continuous ventilation and good temperature ranges in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

Intense and deep mauve red. On the nose the scent is complex with notes of ripe fruit and marasca cherry, accompanied by light hints of dried flowers and spicy notes. Soft and powerful, it closes with a long and persistent finish on the palate.

It pairs perfectly with meat and game dishes.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.

Aging: in stainless steel tanks with a brief passage in wood



Alcohol: 14%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0,75 l

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