



Traversa dei Monti

Chianti Colli Senesi DOCG

2020

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.

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

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: 13.5%



Suggested serving temperature: 16-18°C



AVAILABLE FORMATS:
0.75 l