



Traversa dei Monti

Chianti Colli Senesi DOCG

2019

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 extraordinarily cold weather in April and May caused a delay in the growing season, which was recuperated later, thanks to a warm and dry period. The sudden rise in temperature then favored the production of sparse and light grape bunches. August and September, sunny and without torrid temperatures, allowed for an optimal ripening of the grapes. A harvest which will go down in history, with grapes of high quality and an intense territorial personality which gave us wines with great structure and sapidity.

Intense and deep mauve red. On the nose the scent is complex and intense, the aromas of ripe fruit and marasca cherry stand out, accompanied by 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