

Traversa dei Monti

Chianti Colli Senesi DOCG

2024

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.

A mild winter and an exceptionally warm April led to slightly earlier budbreak. May and June brought abundant rainfall and cooler-than-average temperatures, followed by July and August heat so intense it curtailed photosynthesis and delayed ripening. In early September, temperatures dropped sharply below seasonal norms and were accompanied by frequent showers. This unusual growing season yielded wines of greater freshness, moderate alcohol, and less concentration, yet with surprisingly graceful tannins.

Deep ruby with hints of mauve at the rim. The bouquet is complex, offering aromas of ripe fruit, morello cherry, dried flowers, and a delicate spicy nuance. On the palate, it is supple yet powerful, finishing long and persistent.

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: 12,5%

Suggested serving temperature : 16-18°C

AVAILABLE FORMATS:
0,75 l