

**CHIANTI DOCG SUPERIORE – BANFI – IMBOTTIGLIATO DA BANFI S.A. S.r.l. – MONTALCINO –
ITALIA – PRODOTTO IN ITALIA 13% 2011**

COLOUR: ruby with purple reflections

FLAVOURS: strawberry, vegetal note, wet soil and violet

TASTE: astringency and alcoholic dryness; sapidity (mineral notes) and the end is red fruit flavoured and with a sweet tendency; the gustative persistency is about 5 seconds

PAIRING: semi-mature cheese (sheep's milk cheese)

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- The succulence of the cheese is compensating for the astringency of the tannins and for the alcoholic dryness of the wine
- The sweet tendency of the cheese is counterbalancing the sapidity (mineral salts) of the wine
- The salty tendency of the cheese is counterbalancing the sweet final of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine