

BAFFO ROSSO

Chianti DOCG

Production area: TUSCANY

Alcohol content: 12% Vol.

Grapes: 85% SANGIOVESE
10% CANAIOLO
5% CILIEGIOLO

RS 6.5gr/L – dry wine category

VINIFICATION

The grapes for this wine grow in hillside vineyards planted on sandy, clayey and calcareous soil in Chianti DOCG growing area. After a careful selection completely mature grapes are de-stemmed and pressed. The entire process of vinification and maceration takes place in stainless steel tanks: after approximately 12 days of fermentation at controlled temperature of 20-25°C, the grape skins are left to macerate in wine for a further period, then the wine is finally removed from the skins and undergoes malolactic fermentation, a process that lowers total acidity and makes wine seem rounder and fuller in flavor. The wine is then cold-stabilized, assembled and bottled the following spring.

TASTING NOTES

Colour: Vivacious ruby red colour.

Bouquet: Intense rich plum, bramble fruit flavours and a slight hint of cherries and violets.

Flavour: Balanced and lightly tannic.

FOOD PAIRINGS

A stylish match with traditional Italian food, pasta, pizza, Mediterranean salad and Parma ham.

Service Temperature: 16/18°C.

CURIOSITY

Baffo Rosso Chianti is added with rectified, concentrated must to increase the residual sugar. This enological practice is allowed by the new disciplinary of Chianti Docg, released in 2020, still keeping the wine in the dry wine category.

