

Banfi Chianti Trifecta

Perfect pairings for Every Occasion

In Italy, food and wine go together. And Banfi's tuscan trio of carefully crafted Chiantis makes it easy to find the perfect match for almost any menu any day of the week.

Kicking back on a Tuesday night?

Banfi's Chianti Superiore is the ideal go to wine for weeknight fare, be it pizza or burgers or even a chicken caesar.

Entertaining on the weekend?

Step up to Banfi's Chianti Classico, a welcome guest at the dinner party that complements an entire menu, from a pasta first course, to a grilled meat or fish entree, to a cheese platter for dessert.

Looking to impress?

Banfi's renowned Chianti Classico Riserva provides an elegant complement to rich filled pastas like mushroom ravioli and succulent roasts like a standing rib or a juicy rack of lamb.



Banfi Chianti Superiore

is youthful, inviting and all about fresh black-cherry flavors with just a hint of spice. A perfect introduction to what is perhaps Tuscany's most famous wine.

Banfi Chianti Classico

from the original Chianti zone, takes it up a notch or two. With inviting floral and fruit aromas, it's more elegant and complex and sports some of the trademark earth and leather notes characteristic of the zone.



Chianti Classico Riserva

shows how expert winemaking and thoughtful aging go hand in hand to craft a wine with a rich bouquet of black fruit and violets and deep flavors of cherry and leather wrapped in supple tannins. It's wonderful upon release, but even better with age.



**GRAB A BOTTLE
JOIN THE CRAZE**
CrazyForChianti.co