



Wine & Food *pairings*

Banfi Wine	Food
EXCELSUS	Red meats, game, rich-tasting dishes and full-flavored cheeses
SUMMUS	Red meats, stews, hearty pasta dishes, cheeses
CUM LAUDE	Red meats, hearty stews, pasta dishes and cheeses
POGGIO ALL'ORO <i>Brunello di Montalcino Riserva</i>	Roasts, game, grilled meats, ripe cheese
POGGIO ALLE MURA <i>Brunello di Montalcino</i>	Game, red meat, roasts, hearty stews and aged cheeses such as Parmigiano Reggiano
BRUNELLO DI MONTALCINO	Game, red meats, roasts, hearty stews and rich, powerful cheeses such as Parmigiano Reggiano
ROSSO DI MONTALCINO	Veal, red meats and cheeses
TAVERNELLE <i>Cabernet Sauvignon</i>	Hearty meats and cheeses
MANDRIELLE <i>Merlot</i>	Pasta, poultry, veal, red meats and cheeses
COLVECCHIO <i>Syrah</i>	Veal, pork, red meats and cheeses
FONTANELLE <i>Chardonnay</i>	Veal roasts, shellfish, poultry and fish prepared with complex sauces
SAN ANGELO <i>Pinot Grigio</i>	Aperitif; light fare, seafood and simple veal and poultry dishes
SERENA <i>Sauvignon Blanc</i>	Aperitif; smoked meats, seafood, and lightly-sauced pastas
CHIANTI CLASSICO RISERVA	Red roasts, fillets, pastas and cheeses
CHIANTI CLASSICO	Red-sauced pastas, grilled meats, and roasts
CENTINE	Pasta, grilled or roasted red and white meats
CENTINE ROSÉ	Aperitif, fish, poultry and fresh cheeses.
COL-DI-SASSO	Grilled or roasted meats, poultry, pasta with meat sauce and mildly piquant cheeses
COLLEPINO	Pasta, grilled red meats, poultry and aged cheeses.
LE RIME	Pasta, vegetables, fish, seafood, veal and poultry dishes
FUMAIO	Seafood salads, fish, rice dishes and pasta in light sauces.
FloruS <i>Moscadello di Montalcino</i>	Biscotti, fruits, cookies, meringues, light cakes, fruit tarts