Donna Laura Ali Rosso IGT

THE FACTS



APPELLATION: Toscana IGT

CEPAGE: 90% Sangiovese, 10% Cabernet Sauvignon

WINEMAKING: Predominantly Sangiovese with equal parts of 2 clones that are fermented and aged in steel. 5% Cabernet Sauvignon that was

aged in neutral oak is added for complexity.

AGING: Aged 10 months in stainless-steel

ANNUAL PRODUCTION: 38,000 cases



The story of Donna Laura Wines is a nomadic discovery of heritage and matriarchal devotion as linear as the winding roads that weave through the hillsides and vineyards of Tuscany. The history follows vintner Lia Tolaini Banville from her birthplace in Canada to her ancestral home outside the city of Lucca, where at the age of six on her family's annual summer holiday, Lia met her Aunt Laura who would become a driving force in in her life. Laura would instill in Lia an appreciation for Italian culture, history, music and most of all art. Laura's presence in Lia's life would inspire her as a mother, cook, vintner and businessperson. In 2004 an opportunity arose to write a new chapter in the story, this time in Castelnuovo Berardenga with the production of the Chianti wine label Donna Laura

THE ADJECTIVES

OVERALL: Ripe & juicy

AROMAS / FLAVORS: Fresh cherries & wild berries

MOUTHFEEL: Soft with balanced acidity

THE SELLING POINTS

High quality wine Tuscan wine at an accessible price

AWARDS: 90pts Vinous

SUSTAINABILITY: Vegan, Sustainable In Practice, Natural

Fermentation

PAIRINGS: Delicious with pasta dishes and perfect for pizza

night!



