

# Donna Laura Bramosia Chianti Classico

## THE FACTS



**COUNTRY:** Italy

**REGION:** Tuscany

**APPELLATION:** Chianti Classico

**CEPAGE:** 85% Sangiovese, 15% Merlot

**WINEMAKING:** Selected from the best grapes in Donna Laura's vineyards, Bramosia undergoes a temperature-controlled fermentation with frequent remontage. 10% of the wine is aged in tonneaux for 9 months and the rest sees only stainless steel tanks. 15% Merlot is added to the blend before bottling.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** 10% in tonneaux for 9 months. The rest in stainless-steel

**ANNUAL PRODUCTION:** 12,500 cases

## THE STORY

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 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:** Deeply intense

**AROMAS / FLAVORS:** Strawberries and rose petals with a touch of spice

**MOUTHFEEL:** Full & persistent

## THE SELLING POINTS

**AWARDS:** 91pts James Suckling, 90pts Vinous

**SUSTAINABILITY:** Vegan, Sustainable In Practice, Natural Fermentation

**PAIRINGS:** A great match with roasted meats and flavorful pastas

