

# Donna Laura Ali Rosato IGT

## THE FACTS

**COUNTRY:** Italy

**REGION:** Tuscany

**APPELLATION:** Toscana IGT

**CEPAGE:** 100% Sangiovese

**WINEMAKING:** The bunches are selected in the fields and by an optical sorter as soon as they arrive at the cellar. After gentle pressing, the wine spends two hours macerating with the skins. It is then put into stainless steel tanks where it ages for three months on the fine lees.

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** Aged for 3 months on the lees in stainless-steel

**ANNUAL PRODUCTION:** 2,500 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

**AROMAS / FLAVORS:** Hints of strawberry, red cherry, and grapefruit

**MOUTHFEEL:** Fresh and vibrant with a pleasant and long-lasting finish

## THE SELLING POINTS

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

