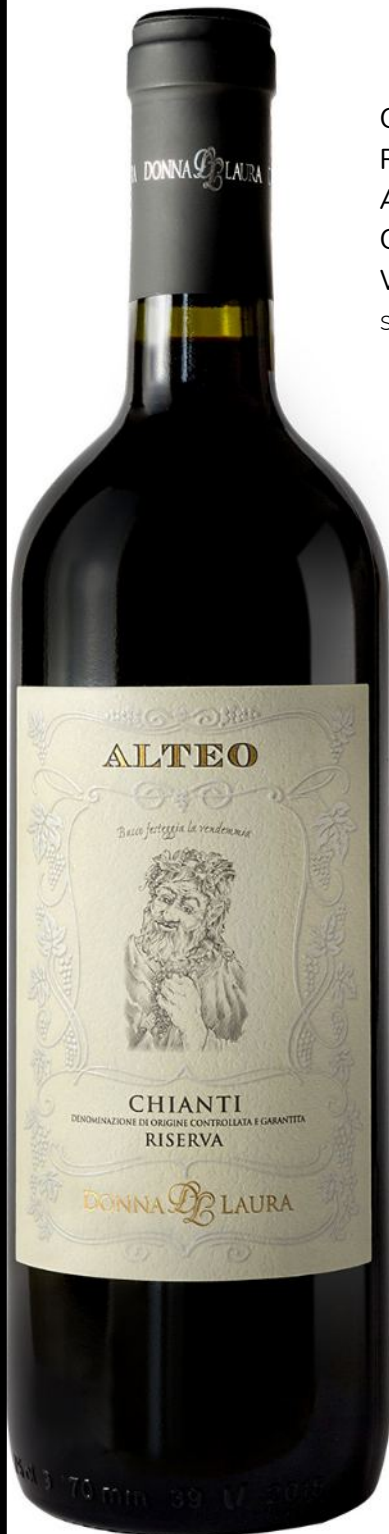


# Donna Laura Alteo Chianti Riserva



## THE FACTS

**COUNTRY:** Italy

**REGION:** Tuscany

**APPELLATION:** Chianti

**CEPAGE:** 100% Sangiovese

**WINEMAKING:** Destemmed grapes undergo fermentation in stainless-steel tanks in contact with the skins for 20 days.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** 1 year in large barrels, 6 months in steel, 6 in bottle

**ANNUAL PRODUCTION:** 10,000 cases

## THE STORY

### KEY HIGHLIGHTS

- Founded in 2004 by Lia Tolaini-Banville, Donna Laura Wines are named in honor of Lia's Aunt Laura and represent a lifelong bond with Tuscany.
- Sustainably farmed Sangiovese grapes grown in the Castelnuovo Berardenga region of Tuscany - balancing ripe fruit, freshness, and clarity of flavor, including Chianti Classico and IGT selections.
- Donna Laura offers authentic Tuscan wines with a real family story behind them. These are bottles meant to sit on the table the way wine does in Italy: a natural part of the meal, like bread and olive oil—a glass with dinner that ties food, family, and place together.

## THE ADJECTIVES

**OVERALL:** Persistent and fresh

**AROMAS / FLAVORS:** Wild rose, black currant and sour black cherry

**MOUTHFEEL:** Soft tannins and fine structure

## THE SELLING POINTS

100% sustainably farmed Sangiovese from Chianti Classico

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

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

**PAIRINGS:** Figs with prosciutto, hearty pastas

