

# 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

### 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:** Deeply intense  
**AROMAS / FLAVORS:** Strawberries and rose petals with a touch of spice  
**MOUTHFEEL:** Full & persistent

## THE SELLING POINTS

**AWARDS:** 91pts Vinous, 91pts James Suckling, 90pts Wine Spectator  
**SUSTAINABILITY:** Vegan, Sustainable In Practice, Natural Fermentation  
**PAIRINGS:** A great match with roasted meats and flavorful pastas

