

# 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

### 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

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

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

## THE SELLING POINTS

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

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

