

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

SUSTAINABILITY: Vegan, Sustainable In Practice, Natural Fermentation

