



DONNA LAURA

ALI

I.G.T. Toscana Rosso



Made up of equal parts of 2 clones of Sangiovese, F9 and CH-20, the wine is fermented in stainless steel tanks then aged for 10 months in stainless steel before bottling. 5% of the Cabernet Sauvignon used in the Ali blend matures for 10 months in third passage barriques. The F9 Sangiovese clone contributes vibrant fruit qualities to the wine and the CH-20 provides structure. The name Ali means “wings” in Italian and is also the name of the winery owner Lia Tolaini-Banville’s “little angel”: her daughter.

GRAPE VARIETIES: 90% Sangiovese, 10% Cabernet Sauvignon.

EXPOSURE: South.

ALTITUDE: 200 m.

SOIL: Lime and clay, with a considerable presence of stones.

ALCOHOL: 13.0%.

TASTING NOTES: This wine has aromas of juicy red berry fruit. Medium-bodied and soft on the palate, with balanced acidity and ripe tannins. Delicious with pastas and grilled meats, yet also very drinkable without food.

2018: 92 pts. James Suckling

2018: 90 pts. Vinous

