



DONNA LAURA

ALI ROSATO

Rosato I.G.T.



Made from 100% Sangiovese, the grapes are harvested at the end of August. The bunches are selected in the fields by an optical sorter as soon as they arrive at the cellar. 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.

The name Ali means “wings” in Italian and it is also the name of the winery owner Lia Tolaini-Banville’s “little angel”: her daughter. The artwork from the label is a detail of Cupid from the original artwork for the Bramosia Chianti Classico label by Rik Olsen.

GRAPE VARIETIES: 100% Sangiovese.

EXPOSURE: South East.

ALTITUDE: 350 mt a.s.l.

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

ALCOHOL: 12.5%.

TASTING NOTES: Donna Laura Ali Rosato is a pure Sangiovese showing a light pink color. The nose displays hints of strawberry, red cherry and pink grapefruit. The palate is fresh and has a pleasant and longlasting finish.

2020: 90 pts. Vinous

2019: 90 pts. James Suckling

