



DONNA LAURA

ALI ROSATO

Rosato I.G.T.



Made from 100% Sangiovese, the grapes are harvested at the end of August. The bunches are carefully selected in the vineyards and then by an optical sorter as soon as they arrive at the cellar. The berries are crushed and the juice is left in contact with the skins for 2 hours.

Fermentation takes place in stainless steel tanks.

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.

2022: 91 pts. Vinous; 90 pts. James Suckling

2021: 90 pts. James Suckling; 90 pts. James Suckling

