



CHIANTI CLASSICO
DONNA LAURA
TUSCANY

LIA TOLAINI-BANVILLE *owner*
FRANCESCO ROSI *winemaker*



Donna Laura is a Sangiovese specialist in the Castelnuovo Berardenga region of Chianti Classico. Lia Tolaini-Banville created the estate to fill a gap in the American market for consistently high-quality yet well-priced Sangiovese representative of the region's terroir.

To combine the best of tradition and modernity, two Sangiovese clones are grown in the Donna Laura vineyards: CH-20 brings structure, while the modern F9 augments the fruit intensity. High-density planting and low yields help achieve ideal fruit concentration. The integration of old and new vineyard components, in cooperation with modern winemaking techniques, yields three red wines: Ali, Alteo, and Bramosia are as delicious on their own as they are served alongside a great variety of foods. These outstanding Sangiovese-dominated reds represent exceptional values from perhaps the most celebrated region in all of Italy.

"ALI" Sangiovese

100% Sangiovese produced from equal parts of two Sangiovese clones: F9 contributes vibrant fruit character and CH-20 provides structure. The wine sees a year in stainless steel prior to bottling. Meaning 'wings' in Italian, Ali is also the name of Tolaini-Banville's daughter, her "little angel."

juicy red berry scents; medium-bodied and soft on the palate, with balanced acidity and ripe tannins; delicious with pastas and grilled meats, but also a splendid accompaniment to friendly conversation

"ALTEO" Chianti

100% Sangiovese selected in the vineyard, carefully destemmed, and put immediately into steel vats without crushing. The must is kept in contact with the skins for about 20 days with pump-over over every 10 hours and one delestage a week. "Alteo" is an amalgam of Lia Tolaini-Banville's sons, Alesandro and Matteo. The label depicts Bacchus, meant to echo the mischievous nature of the boys.

clean aromas of wild rose, black currant and sour black cherry; persistent flavors of red berries with soft tannins and an overall fine structure

"BRAMOSIA" Chianti Classico

A severe selection of Sangiovese grown in lime and clay soils with gravel. After a temperature-controlled fermentation with frequent remontage, 30% is aged 12 months in new oak with the balance in stainless. 15% Merlot is added to the blend before bottling. Bramosia means "desire" in Italian and the label features Cupid, the fundamental ingredient to any romance, just as Sangiovese is the key component in Chianti Classico.

deep ruby; intense aromas of cherry and red fruit, this Chianti Classico balances ripe fruit and acidity with well integrated accents of wood and spice; sublime with roasted meats and flavorful pastas.

Thank you for your time and for your interest in Connoisseur wines.