DONNA LAURA

BRAMOSIA

Chianti Classico D.O.C.G.

Selected from the best grapes in Donna Laura's vineyards, Bramosia undergoes a temperature-controlled fermentation with frequent remontage. 30% of the wine is aged in new oak barriques for 12 months and 70% in stainless steel tanks. 15% Merlot is added to the blend before bottling.

Bramosia means "desire" in Italian and as artist Rik Olsen has illustrated on the label, the underlying theme here is romance. Bacchus and Venus make great company, but the magic begins only when Cupid strikes. He is the fundamental ingredient in any romance, just like Sangiovese is the key component in Chianti Classico.

With a ruby color and intense aromas of cherry and red fruit, this Chianti Classico balances ripe fruit and acidity with well integrated accents of wood and spice. A great match with roasted meats and vegetables and typical Italian cuisine from pizza to pasta.

GRAPE VARIETIES: 85% Sangiovese, 15% Merlot.

EXPOSURE: South,

ALTITUDE: 200-250 m.

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

ALCOHOL: 13.5%.

TASTING NOTES: With a deep ruby color and intense aromas of che rry and red fruit, this Chianti Classico balances ripe fruit and acid ity with well-integrated accents of wood and spice. A great match with roasted meats and flavorful pastas, this wine is also delicious to sip on its own without food.

2019: 92 pts. James Suckling

2018: 90 pts. James Suckling