

Donna Laura

Alteo Chianti Riserva DOCG



Sangiovese grapes are selected in Donna Laura's vineyards in Castelnuovo Berardenga and then carefully destemmed in the winery and put immediately into steel vats without crushing. Alteo undergoes a temperature-controlled fermentation. The must is kept in contact with the skins for about 20 days with pumping over performed every 10 hours and 1 délestage a week. The wine matures for one year in 25HL barrels and 6 months in stainless steel with another 6 months in bottle.

The name Alteo is a combination of the names of owner Lia Tolaini-Banville's sons, Alessandro and Matteo. The painting is a detail of Bacchus from artist Rik Olsen's Bramosia painting.

Grape varieties : Sangiovese

Altitude : 250m ASL

Vineyard age : 20 years old

Exposure : South

Soil : Lime and clay, with a considerable presence of gravel

Alcohol : 13.5%

Tasting notes :

Clear ruby-red color with clean aromas of wild rose, black currant and sour black cherry. Persistent flavors of red berries with soft tannins and an overall fine structure.

Press Notes

Wine Spectator

2021 90 points

James Suckling

2021, 2020, 91 points

2018

2019, 2017 90 points

AG Vinous

2020 91 points

2019, 2018 90 points

Wine Enthusiast

2019 90 points



Sustainable

