

Donna Laura

Bramosia Chianti Classico DOCG

Selected from the best grapes in Donna Laura's vineyards, Bramosia undergoes a temperature-controlled fermentation with frequent remontage. 10% of the wine is aged in tonneaux for 9 months and the rest sees only stainless steel tanks. 15% Merlot is added to the blend before bottling.

Grape varieties 85% Sangiovese and 15% Merlot

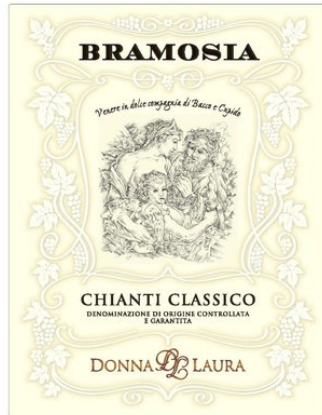
Altitude 350m ASL

Soil Lime and clay, with a considerable presence of gravel

Alcohol 13.5%

Tasting notes

With a deep ruby color and intense aromas of cherry and red berry, this Chianti Classico balances ripe fruit and acidity with notes of spice. A great match with roasted meats and flavorful pastas, this wine is also delicious to sip on its own without food.



Banville
Wine Merchants

www.banvillewine.com

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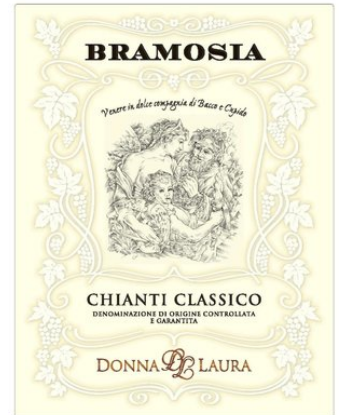
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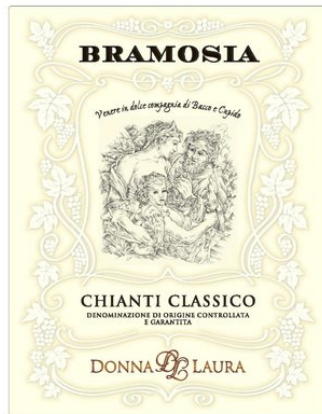
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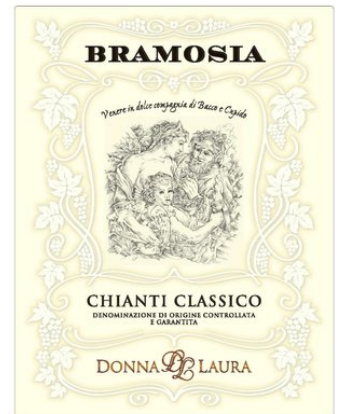
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