

Donna Laura

Alteo Chianti Riserva DOCG



Sangiovese grapes are selected in the vineyard and then carefully destemmed in the winery and placed immediately into steel vats without crushing. The must is kept in contact with the skins for about 20 days and pumped over every 10 hours with one delestage a week. The wine ages for two years before release. The name Alteo is a combination of the names of owner Lia Tolaini-Banville's sons, Alessandro and Matteo. The painting depicted on the label is a detail of Bacchus from artist Rik Olsen's Bramosia painting. Bacchus symbolizes the mischievous nature of her sons, thus a fitting image for Alteo.

Grape varieties : Sangiovese

Altitude : 200m ASL

Vineyard age : 20 years old

Grape yield : 70 hl/ha

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.