



PASTA AL POMODORO

INGREDIENTS

- 18-20 ripe Roma tomatoes
- Large pinch of sea salt
- 5-6 Fresh basil leaves
- ¼ cup good quality Italian olive oil
- 1 whole glove of garlic

DIRECTIONS

1. Chop the Roma tomatoes into large, even chunks. Add them to a pot with nothing else in it and simmer for half an hour.
2. Remove them from the pot and add them to a passatutto - this removes the skin and seeds.
3. Add the strained tomatoes to a pot and put over low heat. Add a pinch of sea salt, 5-6 fresh basil leaves, ¼ cup of good quality Italian olive oil, and a whole garlic clove.
4. Simmer while stirring constantly for half an hour - do not let the bottom of the pot burn. Serve with your favourite pasta and top with fresh basil and parmigiano when serving.

DONNA LAURA BRAMOSIA CHIANTI CLASSICO DOCG

CASTELNUOVO BERARDENGA, TUSCANY, ITALY



- Bramosia is crafted from the finest grapes in Donna Laura's vineyards in Castelnuovo Berardenga, undergoing temperature-controlled fermentation with frequent remontage to enhance extraction and flavor.
- While 10% of the wine is aged in tonneaux for 9 months to develop complexity, the rest is refined in stainless steel, preserving its vibrant, fresh character. A touch of 15% Merlot is added before bottling, bringing a plush, smooth texture to the blend.
- The name Bramosia, meaning "desire" in Italian, reflects the wine's romantic essence, captured in Rik Olsen's label artwork featuring Bacchus, Venus, and Cupid.
- Just as Cupid's arrow sparks passion, Sangiovese is the heart of this Chianti Classico, the essential element that makes this wine as enchanting as the romance it represents.



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