

La Torre



Brunello di Montalcino



At a Glance:

- **Appellation:** DOCG Brunello di Montalcino
- **Uvaggio:** Sangiovese Grosso (100%)
- **Average Annual Production:** c. 14,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From south-facing parcels surrounding the village of Montalcino, near Sant'Angelo in Colle
- **Soil Types and Compositions:** Poor, rocky soils from the Eocene period with Pietraserena (grey sandstone), Galestro (rocky schist), and limestone subsoils
- **Vine Age, Training, and Density:** Planted from 1974 to 1999 at 2,200 to 4,000 vines/ha and trained in Cordon de Royat.
- **Average Yields:** 70 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid September

In The Cellar:

- **Fermentation:** After sorting, destemming, and crushing, wine ferments spontaneously in stainless-steel tanks and oak tini. Cuvaison lasts c. 20 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** c. 6 months
- **Malolactic Fermentation:** Occurs spontaneously after alcoholic fermentation
- **Élevage:** 42 months in 39-hl neutral, Slavonian-oak botti, with 17% of the crop spending 12 months in neutral barriques
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at harvest and at bottling, with c. 20 mg/l free sulfur on release.

In The Glass:

La Torre's Brunello di Montalcino reveals the finesse, elegance, and balance that is too often lost in this renowned appellation. With Sangiovese's delicate notes of cherry tied to grilled herbs, supported by refreshingly high acidity and balanced tannins, this wine will please at the table today or after years in the cellar.