

La Torre



The Anania family originally comes from Calabria in the south of Italy, where for many years they produced a fine bufala mozzarella and other agricultural products. Luigi Anania's father, Giuseppe, purchased the La Torre property in 1976. The estate is located in the commune of La Sesta, approximately 8 kilometers south of Montalcino in the highest altitude section of the Brunello appellation, quite near the village of San Angelo in Colle. The first vintage at La Torre was the fabled 1982, which set a fine precedent for the estate's future work.

The domaine comprises 36 ha, with 5.6 ha under vine. The vineyards are planted almost entirely to the Sangiovese Grosso grape, with small parcels of Ciliegiolo and Alicante completing the mix. All parcels have a full southern and southwestern exposure. Producing Rosso di Toscana, Rosso di Montalcino, and Brunello di Montalcino, Luigi defines his estate as traditional, without being conservative. In an appellation too-often under pressure to present high-octane, point-grabbing confettura, La Torre's balanced, classical wines provide a refuge of joyous and grateful relief.

Viticulture:

- **Farming:** Certified Organic since 2015, practicing organic long before
- **Treatments:** Copper-sulfate only, cover crops sown between the vines
- **Ploughing:** Annual ploughing to promote vineyard health
- **Soils:** Poor, rocky soils from the Eocene period with Pietrasarena (grey sandstone), Galestro (rocky schist), and limestone subsoils
- **Vines:** Average vine age is 40 years, planted at 2,200 and 4,400 vines/ha
- **Yields:** Controlled via severe pruning, debudding, and green harvesting
- **Harvest:** Entirely manual, usually in early October
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** After sorting, destemming, and crushing, wines ferment spontaneously in stainless-steel tanks and oak tini. Cuvaison lasts c. 20 days.
- **Extraction:** A combination of punchdowns and pumpovers depending on the vintage.
- **Chaptalization and Acidification:** None
- **Pressing:** Vertical basket press
- **Malolactic Fermentation:** Occurs spontaneously following alcoholic fermentation

Aging:

- **Élevage:** Rosso di Toscana ages in tank for 6 months. Rosso di Montalcino spends 18 months in 25-hl neutral botti, with 10% of the crop in neutral barriques. Brunello di Montalcino spends 36-42 months in 39-hl neutral botti, with 17% of the crop spending 12 months in neutral barriques.
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** All wines are unfinned and unfiltered.
- **Sulfur:** Applied at harvest and at bottling, with c. 20 mg/l free sulfur on release