

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

La Torre



Rosso di Toscana Ampelio



At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Alicante (40%), Sangiovese Grosso (30%), Ciliegiole (30%)
- **Average Annual Production:**
- **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:** Average vine age is 10 years old. Vines are trained in Cordon de Royat and planted at 4,000 vines/ha.
- **Average Yields:** 70 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September-early October

In The Cellar:

- **Fermentation:** After sorting, destemming, and crushing, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 20 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** c. 12 months
- **Malolactic Fermentation:** Occurs spontaneously after alcoholic fermentation
- **Élevage:** c. 12 months in neutral barriques
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied at harvest and at bottling, with c. 20 mg/l free sulfur on release.

In The Glass:

This cuvée was created by Luigi Anania for the first time in the 2007 vintage and is a reflection of his particular approach to, and understanding of, the historical basis for the terroir of this specific and special zone of Brunello. Alicante was originally brought to Montalcino by the Spanish during Habsburg control of Tuscany.

La Torre



Rosso di Montalcino



At a Glance:

- **Appellation:** DOC Rosso 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:** 18 months in 25-hl neutral, French-oak botti, with 10% of the crop 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:

This wine's fruit is incredibly pure on the palate, and there is no mistaking the Sangiovese for something else. It is medium-bodied and ethereal, not flashy or pumped up with Merlot. The tannins are youthful but pleasant. While perhaps not as seriously structured as the Brunello, the Rosso di Montalcino is delightful in its youth, and also benefits from a few years of bottle age.

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.

La Torre



Brunello di Montalcino Riserva



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:** 50 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 Riserva is simply a selection based upon Luigi's continual tasting amongst the various lots of Brunello to determine whether, there is something therein that will stand on its own as capable of making a statement distinct and more complex than the overall Brunello blend. So, there is not a systematic isolation of a particular vineyard site nor must the vines be of a particular age. The wine, when made, is spectacular after years (or decades!) of bottle age.