

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.