AZIENDA AGRICOLA LA TORRE

ROSSO DI MONTALCINO

ORIGIN
Sant'Angelo in Colle, Montalcino (Toscana), Italy

WINE TYPE & VARITIES
Red still, Sangiovese

VINEYARD
South facing vineyards near Sant'Angelo in Colli at ≈ 430 m. asl.

SOIL
Galestro + limestone.

AGE OF VINES
TBA

VITICULTURE
Certified organic from 2016.

VINIFICATION
Hand harest, destemmed, fermentation with native yeast, maceration 20 days, 18 months ageing in 25 hl old casks, 10 % of the wine ages in old barrique. All wood for the Rosso is french. Bottling by gravity, without filtration.

The story of La Torre begins when Giuseppe Anania and his family bought the estate in 1976 and moved here from their farm in Calabria. The estate accounts for 36 hectares of which 5.6 are dedicated to vines, all with south-west exposure. The rest a mix of olive and cherry trees, wheat etcetera. Today it is Giuseppe's son Luigi that runs the estate. Luigi came to La Torre after finishing his studies in Agriculture in Florence. He says that upon his arrival it was of essence to La Torre is located in the commune of La Sesta, south of Montalcino on a high point of altitude within the appellation, 430 meters above sea level, near the town of Sant'Angelo in Colle. The vineyards are planted in the section that has the highest altitude in the appelation, on prime locations on classic *Galestro* and limestone soils. Galestro being a rocky, schistous, clay soil found in many of Tuscany's best vineyards. La Torre follows organic agriculture. Vinification is tradional but not conservative says Luigi. Grapes are destemmed. Wines are fermented in stainless steel and large oak formats with native yeast, aged in large casks, 25 (french) and 39 (slavonian) hectolitres + a few old barrique. Wines are not filtered and bottled by gravity only.

La Torre has been producing classic cut, traditional-driven and pure definitions of Sangiovese since its first vintage in 1982. The Anania family has since the beginning been under the radar, having an understated approach yet crafting beautiful, classic and elegant wines. Lack of promotion and not feeling any need to market their wines has made La Torre and its wines a secret gem in the middle of the overpopulated and crowded Montalcino.

The total production of the estate barely arrives to 25.000 bottles where their Brunello di Montalcino, Brunello di Montalcino Riserva and Rosso di Montalcino are at the forefront of delightful Sangiovese with delicacy, fragrance and subtility.

TERROIR VIN EST. 2012