

# LA TORRE

## TOSCANA ROSSO 'AMPELIO'

### ORIGIN

Montalcino, Tuscany, Italy

### WINE TYPE & VARIETIES

Still dry red,  
40% Alicante,  
30% Sangiovese Grosso  
30% Cilieggiolo

### WINEYARD

South-facing ones in  
Montalcino, near San't Angelo  
in Colle

### SOIL

Poor rocky soils with sandstone  
and limestone subsoils

### AGE OF VINES

Around 40 years

### VITICULTURE

Certified organic

### VINIFICATION

Manual harvest, de-stemmed,  
indigenous yeast, spontaneous  
fermentation in stainless steel  
tanks, aged 12 months in small  
oak casks. Annual production  
of 2500 bottles.

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. That was the start of a new era in the family, an era of growing and making wine. They do so in the very best manner, creating exquisite examples of Montalcino.

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, cherry trees, wheat... 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, (442 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 appellation, 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 traditional but not conservative says Luigi. Grapes are de-stemmed, fermented in stainless steel and large oak formats with native yeast, aged in large botte, around 25-40 hectoliters, unfiltered 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 subtlety.



VIN EST. 2012

There was a time when a blend such as this would have been dubbed a 'Super Tuscan' as the inclusion of any grapes not indigenous to the respective regions was not permitted in any of Italy's DOC or DOCG wines. Wineries forged ahead anyway which eventually led to the creation of the IGT.