



La Torre Rosso di Toscano Tuscany Italy

Winegrower: Luigi Anania

Grapes: Sangiovese Grosso

Vineyard location: Montalcino

Avg. Vine Age: 30 years

Soil: alluvial sand, limestone and marl

Total production (btls): 3600

Vinification: The Rosso di Toscano is fermented in stainless steel for three weeks. It is then racked into small barrels and left to age for three to six months. The wine then is bottled without filtration.

Founded: 1977

Imported Since: 1982



In Neal's Words:

The Anania family originally comes from Calabria in the south of Italy and owns a farm that produces "bufala mozzarella" as well as other farm products. Luigi Anania, the owner and winemaker at La Torre, purchased this property in 1977. The estate is located in the commune of La Sesta, approximately 8 kilometers south of Montalcino, towards the town of San Angelo in Colle. The first vintage at La Torre was the fabled 1982 which set a fine precedent for the future work.

The original domaine was 5.5 hectares, but several years ago an additional 1.5 hectares of adjoining property was added. The vineyards are planted entirely to the Sangiovese Grosso grape and have a full southern exposure. Wines from three appellations are produced: Brunello di Montalcino, Rosso di Montalcino, and Rosso di Toscano.

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